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THE RE-APPEAR

— A —

BOOK of CHOICE RECIPES

COMPILED BY

The Ladies' Aid Society

of the

Fulton Presbyterian Church

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Sonoma County, California

1908

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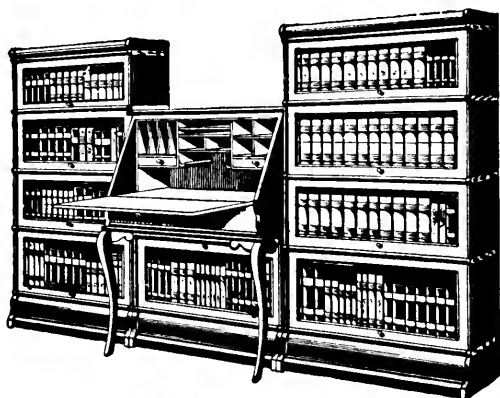
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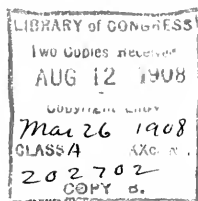
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Of all appeals—although
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Of the best feelings of mankind, which grow
More tender, as we every day behold,
Than that all-softening, overpowering *knell*,
The Tocsin of the soul—the dinner bell.

—*Byron.*

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Bread



"Would you know how first he met her?
She was cutting bread and butter."

--Goethe

PERPETUAL YEAST—Mrs. Briggs

A quart preserving can is the most convenient thing to start and to keep this yeast in. To begin a can of this perpetual yeast, dissolve a compressed yeast cake in a quarter of a cup of lukewarm potato water—that is, the water in which the potatoes for dinner are cooked. Fill a quart can of glass half full of lukewarm potato water. Add half a cup granulated sugar to it, and when this is dissolved add the quarter of a cup of dissolved yeast. Stir well and set the can containing the yeast in a moderately warm place, but not where it will be heated perceptibly, and let it stand until the whole is very light. Seal up the can and the day before you are ready to make bread, fill the can full of lukewarm potato water and add another half cup of sugar. Let the can stand for about twenty-four hours. Beat the foaming white yeast and use a pint, or half the can, for four small or three large loaves of bread. Use as much lukewarm water as you do of yeast, and mix the bread at once, kneading it thoroughly. Seal up the can of yeast, set it away and a day before the yeast is needed fill up the can again with lukewarm potato water, in which the potatoes were boiled, and a half cup sugar, and it is ready for use again when it is risen.

GRAHAM BREAD—Mrs. Baldwin

Stir into a quart of water (warm in winter and cold in summer) enough wheat flour to make a soft batter, also a cup of yeast. Let rise over night. In the morning add salt, one-half tea cup molasses, one teaspoon soda in cup of boiling water and enough Graham flour to make batter thick enough to pour into well greased tins. Let rise very light and bake in moderate oven.

POTATO CAKES—Mrs. Eldredge

One quart flour, one cup mashed potatoes, one half cup butter, two teaspoons baking powder, little salt. Rub butter in the flour dry, then add potato, milk enough to moisten. Roll out an inch thick, cut with biscuit cutter and bake in moderate oven.

RICE GEMS—Mrs. Wilkinson

One heaping cup flour, two-thirds cup cold boiled rice, one and one-half cups sour milk, one tablespoon butter, one egg, pinch salt, one teaspoon soda. Beat hard and bake in buttered gem pans, in hot oven about twenty minutes.

GOOD BROWN BREAD—Mrs. A. Faught

One cup Indian meal, one cup of rye, one cup of wheat flour, one cup sour milk, one-half cup molasses, one teaspoon salt, two teaspoons soda. Steam four hours and then put it in the oven a little while.

BISCUIT—Mrs. Jas. H. Laughlin

One quart flour, one teaspoon soda, two teaspoonfuls of cream tartar and one teaspoon salt. Sift all together. Rub in one tablespoon lard, mix with sweet milk to soft dough and bake immediately.

CORN MEAL GEMS—Mrs. Bryant

One egg beaten well, one and one-half tablespoon sugar, two tablespoons melted butter, one cup milk, one heaping cup white flour, one scant cup corn meal, one and one-half teaspoons baking powder, pinch of salt. Bake in gem pans about twenty minutes.

POP-OVERS—Mrs. Dornin

Two eggs, two cups milk, two cups flour, pinch of salt. Bake in very hot well greased gem pans in hot oven.

BOSTON BROWN BREAD—Mrs. MaKee

Two cups cornmeal, one cup flour, two cups sweet milk, one cup sour milk, one cup syrup, one teaspoon soda, one tablespoon salt. Boil three hours in a two quart pail in a kettle of boiling water.

BREAKFAST MUFFINS—Mrs. Meacham

Mix two cups Yankee Rye meal, one cup yellow corn meal, one cup whole wheat flour. Add tablespoon salt and sift. Dissolve level teaspoon soda in about two tablespoons warm water,

add it to one and a half pints sour milk or butter-milk. Then add to this one cup of molasses. Thoroughly mix; pour over dry ingredients, mixing well. Pour into greased two-quart molds, cover tight, and steam five hours. Lift out, allow to cool, and bake half an hour.

BOSTON BROWN BREAD—Mrs. Wilkinson

Three eggs, one breakfast cup of milk, one tablespoon melted butter, one tablespoon sugar, a pinch of salt, two heaping teaspoons of baking powder. Beat the eggs well and mix with the milk; put melted butter with the above ingredients, mixing in flour enough to make batter. Bake in round tins, and when almost done wash the top of each with a feather dipped in milk.

POP-OVERS—Miss Annie Laughlin

One cup milk, one cup flour, three eggs, one teaspoon salt. Beat thoroughly and cook in hot oven.

COFFEE CAKE—Mrs. Voss

One cup brown sugar, one cup butter, one-half cup molasses, two eggs, one cup strong cold coffee, one teaspoon soda, two teaspoons cinnamon, one teaspoon cloves, one cup raisins or currants. Add the fruit last rubbed in a little of the dry flour. Bake about one hour.

CORN BREAD (New Orleans)—Mrs. Baldwin

One and one-half pints corn meal, one-half pint flour, one tablespoon sugar, one teaspoon salt, two heaping teaspoons Royal Baking Powder, one tablespoon lard, one and one-quarter pints milk, two eggs. Sift together corn meal, flour, sugar, salt and powder; rub in lard cold, add eggs (beaten) and the milk. Mix into a moderately stiff batter; pour from bowl into a shallow cake-pan. Bake in rather hot oven thirty minutes.

MARYLAND BISCUIT—Miss Annie Laughlin

Rub one tablespoon butter and one tablespoon lard into one quart sifted flour, one teaspoon salt, milk enough to make a stiff dough. Use the hands in mixing dough. When the milk, flour and shortening have been thoroughly mixed, flour the bread-board, lay dough on it and beat it with rolling pin until it blisters and cracks loudly. This beating will occupy at least one-half hour. When the blisters are abundant, tear off pieces of dough as large as an egg, mold with hand in form of a biscuit. Prick the top of each biscuit with fork and bake in moderate oven.



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TREMONT HOUSE ROLLS—Mrs. A. Faught

Take two quarts of flour, add one teaspoon salt; make a hole in the middle and put into it one tablespoon of sugar, butter about the size of an egg, one pint of boiled milk and one teacupful of yeast. Do not stir, but put them together and knead fifteen minutes. Set in cool place for six hours and then roll out about one-half inch thick and cut with a biscuit cutter. Moisten one edge with butter, and fold together like rolls; lay in the pan so they will not touch. Set for half hour in a warm place to rise and bake in quick oven.

FRENCH ROLLS—Miss Annie Laughlin

At noon scald one pint of new milk and let cool. Sift two quarts flour into which rub two tablespoons butter and then make a hole in the center. Stir a spoonful of yeast and two tablespoons sugar into your milk, then put all into the center of flour. Let it stand several hours until foaming, then mix in all the flour cover and set away over night. In morning knead it down and set to rise again. Roll out not too thin, spread over with butter, and cut in rounds lapping one edge. Do not place the rolls near together in the pan. Let them rise about two hours, then bake in quick oven about twenty minutes.

MUFFINS—Mrs. A. Faught

One pint new milk, one egg, one tablespoon sugar, one tablespoon butter, half teaspoon salt, half cup home-made yeast. Mix with flour until a very stiff batter is formed; leave in a warm place over night and bake in the morning in rings.

CORN MEAL GEMS—Mrs. Jas. H. Laughlin

One egg and one tablespoon sugar beaten together, one cup sweet milk, one heaping cup corn meal, two tablespoons flour in which one teaspoonful of baking powder has been well mixed, and a pinch of salt. Stir well and bake in hot gem-pans.

STEAMED BROWN BREAD—Mrs. Jas. H. Laughlin

Three cups graham flour, two cups corn meal, one cup flour, three cups butter, or clabber in which several tablespoons sour cream are mixed; one cup syrup or molasses, one pinch salt, two teaspoons soda. Steam three hours. This quantity fills seven one-pound baking-powder cans.

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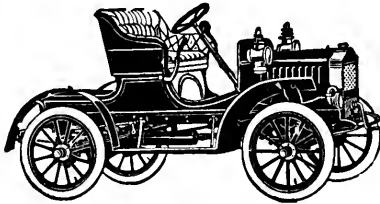
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DELICIOUS BREAD—Mrs. J. W. Mitchell

One quart flour, one-half cup sugar, two teaspoons baking-powder sifted together dry. Rub in piece of butter the size of an egg. Add yolks of two or three eggs and milk enough to make a stiff batter. Beat until well blistered, then fold in the whites of eggs.

HOT CROSS BUNS—Mrs. E. S. Denner

Sift into a bowl one quart of flour, half a cup of sugar, and a teaspoon of salt; melt one-fourth cup of butter in a generous half-pint of milk, warmed; add to the dry ingredients with the well-beaten yolks of two eggs, and half a good yeast cake dissolved in water, half a grated nutmeg, and the whites of eggs beaten to a stiff froth. This will make a very soft dough. Cover in warm place, and let rise until light. When raised, take out on well-floured board, and mold pieces the size of an egg, flatten, and place in buttered pan, allowing space between. Cover and put to rise until they double in size, then make a cross in the top of each, and bake in steady oven half an hour. Brush the top over with syrup made from sugar and a little water to glaze.

GERMAN COFFEE CAKE—Janet Mackenzie Hill

One cup scalded milk, two cakes compressed yeast, one-fourth cup water, one-third cup melted butter, one-fourth cup sugar, one-half teaspoonful salt, one egg, grating of lemon rind, flour. Make a sponge with the milk, yeast softened in the water, and flour; when light add the other ingredients and flour to make a very stiff batter; beat thoroughly; when light again spread in a buttered dripping-pan, cover and let rise. When ready for the oven, brush over with beaten egg and dust thickly with sugar and cinnamon, mixed. Bake in a hot oven.

SALLY LUNN—Janet Mackenzie Hill

One cup scalded milk, one cup boiled water, one-half cake compressed yeast in one-half cup luke-warm water, three cups flour one teaspoonful salt, four eggs, well-beaten, one cup butter mixed with lard, one quart flour. At eleven o'clock a. m. make a sponge of the milk, water, yeast, and three cups of flour. When light, at about half-past one, add the eggs, shortening, salt, and the quart of flour, beat hard and turn into the pans in which it is to be baked. Bake for tea.

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Soups



"Appetite comes with eating, says Auguston."

--Rabelais.

SOUP STOCK

To a two-bit shin of beef I add what beefsteak and meatbones I may have, add six quarts of water, cover tightly, and boil gently all day. Strain at night and set away to cool. The next day skim the fat from it and, if the stock is not a thick jelly, put it on the stove and boil still longer. This should make three quarts of rich jelly, to which you can add rice, barley, macaroni, vermicelli or vegetables, or whatever you fancy, as a flavoring. The fat I skim from the soup I put on the stove and boil until it is transparent, pour it into a small pan or tin and use it in the place of butter or lard for cooking. It is much superior to butter or lard for frying or shortening.

BEAN SOUP—Mrs. Ford

Wash and boil your beans with a piece of salt pork. When the beans are soft take them out and press through a colander, then put them back in the water they were boiled in, together with four hard boiled eggs, quartered, and half a lemon sliced, a little pepper and salt. Boil up and serve.

ASPARAGUS SOUP—Miss Annie Laughlin

Boil two bunches of asparagus one-half hour. Put one quart milk on stove, press tender stalks through colander into milk. Thicken with two tablespoons flour rubbed into one tablespoon butter. Let come to a boil and serve hot. Season with pepper and salt.

CREAM OF TOMATO SOUP—Mrs. A. L. House

One quart milk, one can tomatoes strained, one teaspoon of soda in tomatoes just before removing from the stove. Butter size of an egg, salt and cayenne pepper to taste, two crackers rolled fine. Heat milk and tomatoes separately. Mix in tureen just before serving.

OYSTER STEW—Mrs. R. H. Thomson

One can of best cove oysters, one quart sweet milk, one tablespoon butter, two tablespoons flour, salt and pepper to taste.

Strain the liquor from the oysters and to this add the milk. When it has reached the boiling point thicken with the flour into which the butter has been rubbed. When this has boiled, pour over the oysters which are in the soup tureen and serve immediately.

POTATO SOUP—Mrs. Eldredge

Four medium sized potatoes cut in very small pieces. Pour on one quart boiling water, little salt, pepper and good slice of butter. Let boil until soft. Rub through a sieve. Just before serving add one teaspoon of flour mixed with cold water, two cups of milk and let boil up once.

ONION SOUP—Mrs. Bryant

Slice and fry six large onions until quite brown, add two quarts rich milk, one tablespoon butter, one teaspoon cayenne pepper and salt to taste. Thicken with two tablespoons flour mixed with cold water. Serve very hot.

SPLIT PEA SOUP—Mrs. R. H. Thomson

One cup split peas, one and one-half pounds lean neck of beef (no bone), two thin slices of salt pork, three quarts cold water. Wash and soak peas for an hour, cut meat in small pieces. Put all together in soup kettle and cook for three hours; you may have to add some boiling water at the last. When done thicken with one tablespoon of flour rubbed smooth in one-half cup of creamy milk; strain and serve with toast bread cubes.

CREAM CELERY SOUP—Mrs. S. E. Polhemus

Take the root and several stalks of celery cut in small pieces, cover with water (being careful not to use too much) add a lump of butter and salt and pepper. Boil until celery is tender, then add a quart of milk and let come to the boiling point. Take three or four slices of bread cut in small squares and fry in a little butter to a light brown, place in tureen and pour the soup over them.

BEAN SOUP—Mrs. R. H. Thomson

One large cup of small white beans, two pounds lean neck of beef. Soak the beans over night and boil three-fourths of an hour, changing water twice. Put the beans into the soup kettle with the meat, cook until the beans can not be found, and the meat to shreds. Salt and pepper to taste, add a cup of creamy milk, strain and serve. This is also nice with toast cubes instead of crackers.

CLAM SOUP—Mrs. Samuel J. Holms

Place one pint clams in bowl and chop very fine. Put one quart milk on the stove with the liquor of the clams, season with pepper and salt. Roll four or five crackers and sprinkle in milk. Chop fine one small piece of onion and let all boil up. Just before removing from the fire put in butter the size of a walnut.

CLAM CHOWDER—Mrs. W. P. Slusser

One dozen and one-half of clams. Scrub shells and place in a kettle over the fire. Cover with one quart of boiling water. As soon as shells open, remove from fire. Save the water. Chop fine a little salt pork, and slice four large potatoes thin. Put pork in kettle; after frying until brown add strained water and the juice of the clams, the potatoes, and three onions sliced thin. Simmer one and one-quarter hours. Add a quart of milk, or water if preferred, cook fifteen minutes longer, add clams and serve.

TOMATO FOR SOUPS, SAUCES, ETC.—Mrs. M. J. Granger

Skin and boil tomatoes, then strain free from seeds. Then boil down as thick as possible without burning, and bottle hot in glass jars or bottles that can be made air tight, the same as in canning fruit. Small bottles are preferable to large ones, as it does not keep well after being opened. The pulp after being boiled down, can also be dried, by being spread thinly on buttered plates. The dried pulp readily dissolves in soup.

NOODLES—Mrs. E. S. Denner

Into two eggs work with a knife as much flour as possible, also a pinch of salt. Turn out on molding-board and mold well, using plenty of flour. Roll very thin, and leave for two or three hours to dry. Cut in equal pieces and place one above the other, then cut in thin strips and shake loosely apart. Put into rapidly boiling water for ten minutes. Have ready frying-pan with a good piece of butter melted and hot; remove the noodles with a skimmer, let drain a minute, then put into the pan with the butter for ten minutes, and serve. Good with or without meat.

FRENCH SOUP—Mrs. E. S. Denner

In a strong, clear soup, just before serving, add two well beaten eggs very gradually. Pour into tureen at once.

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Fish



"The silvery fish,
Grazing at large in meadows submarine,
Fresh from the wave now cheers
Our festive board."

--Anon

FISH—Miss Annie Laughlin

Pick to pieces, fish previously boiled, season with salt, pepper, and butter, mix in rolled crackers or bread crumbs, cover with cream and bake.

CREAMED SALMON—Miss Annie Laughlin

Make a white sauce of one-half pint milk and as much cream, two tablespoons butter and two tablespoons flour. Melt butter, stirring in flour and diluting with hot cream and milk. Season with salt, cayenne, and nutmeg. To this add a can of nice salmon freed from skin and bone. Stir until hot and serve in little individual cases.

FILLETS OF FISH WITH BECHAMEL SAUCE—Miss Annie Laughlin

Slice salmon or any white fish; fry lightly in butter for six minutes, then dip in beaten egg, roll in crumbs, season, dot thickly with butter and place in a good oven for fifteen minutes. Serve with a sauce made by melting one tablespoonful of butter, rub smoothly in this one of flour, and dilute with a half pint of stock made from chicken or veal; season nicely, lift out fish, sprinkle thickly with minced parsley and pour the sauce over. You can prepare the fish beforehand, cooking it only ten minutes, and then merely place in the oven to heat while the soup is being served. The sauce will keep if stood in a vessel of hot water.

CREAMED OYSTERS—Mrs. Samuel J. Holms

One-half teacup of butter melted in a sauce-pan. Add one heaping tablespoonful flour. Cook a few minutes and stir in gradually one cup of milk, seasoned with salt and pepper. Boil one pint of fresh oysters in their own liquor until plump, drain, and place on squares of buttered toast. Pour the sauce over and serve immediately.

HALIBUT STEAK—Mrs. R. H. Thomson

Cut fish one and one-half inches thick, remove the bones and skin. Place in cold water and salt one hour before cooking, drain and wipe. Dip pieces of fish in beaten egg, roll in cracker crumbs, submerge in hot fat and fry until a delicate brown, Remove with wire skimmer and serve immediately, Cooked in this way it retains its delicate flavor and is free from grease.

OKRA GUMBO (Creole)—Mrs. H. H. Brooks

One onion, one tablespoon of flour, parsley, thyme, two cloves of garlic, salt to taste, one slice of ham, three dozen shrimps, one-half dozen crabs, two large tomatoes, one-half pod of red pepper (without seeds), one bay leaf, fifty green okra pods, cut fine. Cut ham in small squares, put into lard and let brown; then put in onions, parsley, and thyme. Skin and chop fine the tomatoes and put in, saving out the juice. Let cook ten minutes and put in the flour. When brown put in the crabs and let cook another ten minutes, covering tight. Then put in chopped okra, and watch carefully, as okra burns easily. When okra browns put in two quarts of water with the tomato juice; set back on the stove and let simmer for about an hour longer. Put in the shrimps (prepared by scalding and removing the shells or skin) about twenty minutes before serving. Serve hot with boiled rice. (Prepare the crabs by scalding or boiling about five minutes. When cool enough cut off claws and crack, separating the joints. Remove the "apron," the spongy substance, and the shell, and cut the body into four parts, cutting down the center and across.)

BAKED HALIBUT WITH TOMATO SAUCE—Mrs. M. D. Brown

Two pounds fish. Cook two cups tomatoes with one cup water, one slice onion, three cloves, and one-half tablespoonful sugar.

Cook twenty minutes. Melt three tablespoonfuls butter, add three tablespoons flour, and stir into hot mixture. Add three-quarters teaspoon salt, one-eighth teaspoon pepper, cook ten minutes and strain. Put fish in baking dish, pour around it one-half of the sauce, and bake forty-five minutes, basting often. Remove to hot platter, pour on remaining sauce, garnish with parsley.

LOBSTER IN CREAM SAUCE—Janet Mackenzie Hill

Lobster meat, cut in dice, may be mixed with an equal bulk of cream sauce and served in patty cases, shells, etc. In making the sauce, chicken, fish, or lobster stock and milk, or cream, may be used, either alone, or half and half.

FISH CHOPS—Janet Mackenzie Hill

(CANNED SALMON OR ANY REMNANTS OF COOKED FISH)

If canned salmon be used, drain the oil from the can, remove the skin and bones and pick the fish fine with a silver fork; add a tablespoonful of lemon juice and a dash of paprika. Make a cup of white sauce, using two tablespoonfuls of butter and one-fourth cup of flour; add the fish and a teaspoonful of chopped parsley. When the mixture is thoroughly cold, form into chops. Egg and bread-crumbs them, adding a little chopped parsley to the crumbs. Put a piece of macaroni into the end of the chop, to represent the chop bone, and fry in deep fat. Arrange a crouton of bread in the centre of a serving-dish; upon this place a dish filled with sauce Tartare (or other fish sauce), and set the chops against and around the bread.

SAUCE TARTARE:—To a pint of Mayonnaise sauce, made with Tarragon vinegar and mustard, add a shallot chopped fine, one-fourth cup each of fine chopped capers, olives, and cucumber pickles, two tablespoonfuls of chopped parsley, and half a teaspoonful of powdered Tarragon. Half a teaspoonful of onion juice may take the place of the shallot.

CRAB à La CREOLE—Mrs. Chas. Hoffer

Put into a sauce-pan a large piece of butter, and four young onions cut into rings, two green peppers chopped fine, one small-sized tomato, salt, black pepper, and a little cayenne.

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Stew gently five or six minutes, then dredge in a very little flour, and add a very little good cream. Pick the meat from two crabs, put into the sauce, stew two minutes, and serve on toast.

CRAB à La NEWBURG—Miss Marion W. Thomson

Take two whole crabs, or one good sized can of crab, cut up in small pieces about the size of a shelled almond. Put in the same pan with a piece of butter the size of a walnut. Season with salt and red pepper to taste. Thicken with heavy cream sauce, add the yolk of one egg, and pour out on squares of crisp buttered toast. Sauce: One ounce butter melted in sauce-pan, two ounces flour mixed with butter. Thin with boiling cream and cook till it is slightly thickened.

DEVILLED CRAB—Mrs. R. H. Thomson

To the meat of one crab add the following dressing: one hard-boiled egg, rubbing the yolk in one tablespoon melted butter; add to this three-fourths tablespoon lemon juice, cayenne pepper, mustard, and salt to taste; one and one-half mustard-spoons made mustard; then stir in the yolk of a well beaten raw egg, and add the white, having first beaten it separately; then add the chopped white of the hard-boiled egg, one soda-cracker rolled, and two tablespoons melted butter. Bake to a delicate brown either in shells or ramekins. Serve with wafers and a piece of lemon.

F. A. EMERY

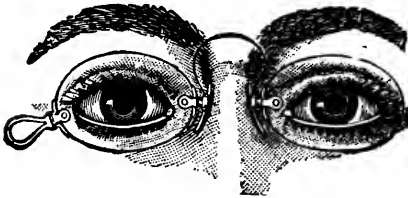
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Entrees



"The turnpike road to people's hearts I find
Lies through their mouths, or I mistake mankind."

--Dr. Wolcot.

PATTY SHELLS—Mrs. Bryant

One pint flour, two teaspoons baking powder, half teaspoon salt. Sift all together. One-half pound good butter, work half the butter by degrees into the prepared flour and mix with a little more than a gill of cold water or enough to make a stiff dough. Roll out the paste and strew over it a part of remaining butter, divided into little pieces dredged with flour. Roll up dough like jelly roll, and roll out again. Repeat latter process once more and add remaining butter. Roll one-half inch thick, cut into rounds two inches in diameter. Press a small cutter one inch in diameter on each round a quarter of an inch deep. Place on buttered tins and bake brown.

CHICKEN AND OYSTER PATTIES—Mrs. House

Put two tablespoons butter and three of flour, one-half teaspoon salt and one-fourth teaspoon white pepper on the fire, and when melted and mixed well, add one pint cream or rich milk. Stir until it thickens, then add one pint diced chicken. Simmer five minutes, then add one pint oysters (drained), and cook until edges curl. Fill heated patty shells and serve.

OYSTERS à La RICHELIEU—Mrs. A. L. House

Put one tablespoon of butter in chafing dish. When melted add one-fourth teaspoon paprika, two tablespoons chopped celery and two dozen large oysters *free from liquor*. Cook and when plump add four tablespoons of sherry and serve on hot buttered toast.

DEVILED CRAB—Mrs. A. L. House

One crab, two hard boiled eggs chopped fine, two (2) tablespoons cracker crumbs rolled very fine, juice of one lemon, two tablespoons sherry, red pepper, salt; mix well. Butter size of an egg; flour to thicken. Cook, then thin with milk and season with salt, spoonful mustard and mace. Mix well with the crab, sift over cracker crumbs and cover with bits of butter. Heat in oven until nice brown.

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JUGGED PIGEONS—Mrs. Chas. Hoffer

Clean and wash well and stuff with a dressing made of the giblets boiled and chopped, a slice of fat pork, the yolks of two hard-boiled eggs rubbed to a powder, some bread crumbs, pepper and salt, bound with a beaten raw egg. Tie the legs and wings close to their bodies and pack the pigeons in a tin pail with a tight top. Plunge this into a pot of boiling water, put a weight on top to keep it steady, and cook two hours and a half. The water should not boil over the top. Drain all the gravy into a saucepan, thicken with a tablespoon of butter rolled in flour, season, boil up, pour over the pigeons, cover again, and leave in the boiling water ten minutes before serving.

CHICKEN and PEAS SPANISH—Mrs. M. E. Slusser

Take the giblets, one onion sliced, a little parsley, and grated lemon peel, put them into a frying-pan with butter and cook slowly. Cut up two chickens, add it with some sliced ham or bacon and fry brown. In a separate stew-pan put a little gravy, salt, pepper, one teaspoon oil, one of tarragon vinegar, and the fowl and ham; also chop the heart and liver and some of the onion and parsley fine and add it; then put in one quart of green peas, and cook all gently until the peas are done. Put the peas in center of warm platter, chicken around them, and serve.

SIMPLE WELSH RABBIT—Miss Annie K. Voss

Make three large slices of toast and cut into halves; butter them and slightly moisten them with hot water; put them into the oven on a platter. Put a half cup of milk into a double boiler, and when it boils put in two cups grated cheese and stir until smooth; then stir in the yolks of two eggs beaten with a half teaspoon of salt and a dash of red pepper; as soon as it thickens pour it on the toast and serve at once.

CROQUETTE MIXTURE—Mrs. C. B. Laughlin

Three quarters cup rich milk, one rounded tablespoonful flour, one rounded tablespoonful butter, one-half teaspoon salt, one-fourth teaspoon white pepper, one teaspoon chopped parsley and one of chopped onion, dash of nutmeg and red pepper, one egg. Cook in double boiler until smooth and creamy, add egg last. Mix in two cups of finely minced meat of any kind. Spread on dish and do not form into croquettes until thoroughly cold and

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stiff. It is better to mix them in the morning if they are to be cooked at night. Form into croquettes, dip into egg and bread crumbs and fry in deep, hot lard.

BANBURY TARTS—Mrs. C. B. Laughlin

Make rich pie crust, roll thin, and cut in three inch squares. Put tablespoon tart mixture in center, and form into three-cornered tarts, pinching edges to keep in place. Brush top with milk and sugar, and bake in brisk oven.

FILLING FOR TARTS: One cup chopped raisins, one-half cup chopped blanched almonds, piece of citron size of an egg, same of candied orange and lemon chopped; one egg, one cup sugar. Mix thoroughly.

HOT TAMALES—Mrs. J. H. Frese

Scald one quart white corn-meal in just enough water to moisten; tear several corn husks into narrow ribbons and into other husks put a layer of meal forming a roll about six inches long. Prepare mixture of one pint finely-chopped chicken, one Spanish pepper chopped fine, and one teaspoon salt; put two tablespoons of the mixture into the center of the corn-meal; roll the meal over mixture; fold over the husks and tie the ends. Put bones taken from chicken into bottom of kettle with sliced onion, three or four cloves, two bay leaves, salt and pepper; cover with cold water and let heat gradually to boiling point. Lay the tamales upon the bones above water and cook about two hours.

RAVIOLI—Mrs. Q. Eckel

DRESSING: Enough to make one pint when cooked until tender of lettuce or spinach. Chop fine, add parsley and two large onions. One quart (Holland) cheese grated, one pint bread crumbs, one dozen eggs well beaten, one cup olive oil, small piece butter, salt and pepper to taste; mix well.

BATTER: Four cups flour, two eggs, a pinch of salt, two tablespoons olive oil; mix with luke-warm water to a stiff batter, and roll into thin crusts. Put one teaspoonful of dressing on each crust, turn over the edges, then cut into squares. Put into boiling salted water for ten to fifteen minutes, and when done drain and fix with this gravy and grated cheese.

GRAVY: A small pot roast browned in olive oil. To the gravy add one good-sized onion chopped fine, parsley, one can tomatoes, salt and pepper to taste, and one-half cup chopped mushrooms (put into hot water until tender, then chopped).

SWEETBREADS, WITH SHRIMPS—Mrs. W. C. Fowler

Boil sweetbreads in salted water until well done, then remove from water. Let one and one-half pints cream, or very rich milk, come to a boil. Have the sweetbreads cut into small pieces, and

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put into the cream. Add one small can shrimps broken into small pieces, and a little salt and pepper. Thicken, and serve on hot toasted bread.

SWEETBREADS—Mrs. W. C. Fowler

Soak sweetbreads in salted water about one hour to remove blood, then remove skinny covering. Slice thin, lengthwise, roll in beaten egg, then in cracker crumbs, corn-meal, or flour, and fry in a very hot pan, with a heaping tablespoon of butter and lard. Salt to taste.

OLD-FASHIONED FRITTERS—Mrs. Parker Maddux

Beat five eggs light, add a cup of milk, a half cup of water, and a scant teaspoonful of baking-powder. Flour enough to make quite a stiff batter. Fry in hot lard.

RAVIOLI—Mrs. Tovani

One pound of lean pork chopped fine, two cups of stale bread soaked in water, parsley and spinnach, one green onion chopped fine until you have one coffee-cup full, one cup of mashed potatoes. Put pork and greens in a frying-pan on back of stove, pour over it one quarter-cup of olive oil. Let simmer slowly. When wilted pour over the bread. Add one scant cup of grated Romano cheese, a few leaves of summer sage and mint, a little garlic chopped very fine, one teaspoon of celery salt, one-half teaspoon each of cloves and nutmeg (ground), one teaspoon of allspice, salt to taste; three eggs well beaten, one-fourth cup mushrooms chopped fine, two teaspoons black pepper. Stir until well mixed. Take noodle paste (page 19) roll thin but thick enough not to break. Cut out as for cookies, put on one side of each one a dessert-spoon of this mixture; turn over the other side, moisten the edges with cold water and press together firmly. Drop in boiling water salted to taste and let boil fifteen minutes. Have plenty of water so they will boil freely and not stick together. When done pour in colander and drain well.

SAUCE:—Roast any kind of meat as for ordinary use. When done remove from pan. Add to the gravy one can of tomatoes, one-half a chicken chopped fine (not cooked), one dozen olives, one-half cup of butter or enough to make rich gravy; season to taste with allspice, cloves, salt and pepper; let cook until it thickens and chicken is done. Take dish that can go on table, put in a layer of gravy, then a layer of Ravioli from colander, sprinkle with grated cheese; repeat until dish is full, being sure to have gravy on top. Set in oven for ten minutes, and serve hot.





Meats



"Some hae meat and canna eat,
And some would eat that want it,
But we hae meat, and we can eat,
Sae let the Lord be thankit."

--Burns.

RULES FOR COOKING MEATS

Put all salt meats in cold water; all fresh meats, excepting for soups, into hot water, then cook slowly. All roast meats, excepting veal, are put dry into a very hot oven; veal requiring a little more moisture. When well browned, add hot water; and when about half done, salt. Never salt meat until partially cooked. Rare meat requires about fifteen minutes to the pound. Baste all roasts frequently. Roast beef requires a hotter oven than any other meat.

MOLDED VEAL—Miss Annie Laughlin

Ten cent knuckle veal and boil until it can be pierced with fork. Take from liquor and cool. When cold cut into small pieces. Have ready three hard boiled eggs. Slice eggs lengthwise. Commence by putting slices of egg in mold, then meat and alternate in this wise until all is used with an occasional all clove and pepper corn. When all is ready pour over the liquor which is boiling hot and has been freed from grease or settlings. Set away to cool. Serve cold cut in slices. If liquor seems too thin, add one teaspoon Knox Gelatine.

DUMPLINGS—Mrs. Miller

To each cup full of sifted flour add one teaspoon of baking powder, add a little salt, sift until thoroughly mixed, then add half as much milk as flour (by measure) and beat a minute. Drop by spoonfuls into the stew, cover tightly and boil twelve minutes.

STUFFING FOR A TURKEY

For a turkey weighing from eight to ten pounds allow one loaf of stale baker's bread, one quart of oysters, one lemon, two

roots of celery and one-quarter of a pound of butter. It is taken for granted that the turkey is thoroughly cleaned and wiped dry before putting the stuffing in. Crumble the bread till very fine; season with pepper and salt. Drain the oysters, setting the liquor aside. Now take a very sharp knife and peel off the outer rind of the lemon, being careful not to have any of the bitter and tough white skin left on. Cut the peel in very small bits, chop the white part of the celery very fine, adding the butter and the juice of the lemon. Mix the ingredients mentioned, stirring until thoroughly mixed; then proceed to stuff body and crop. A turkey of the size spoken of requires at least two hours baking, and it should be basted frequently; the liquor of the oysters should be put in the pan when the pan is first set in the oven, and this is to be used in basting. The giblets and livers should be cooked in a basin on top of the stove, then chopped fine, and when the gravy is made, add them to it.

VEAL OR BEEF LOAF—Miss Annie Laughlin

Three pounds chopped veal or beef, three well-beaten eggs, salt and pepper to taste, one-half cup butter. Powdered cracker to make the above the consistency of dough. Make into a loaf and bake until done, basting with butter. Use hot water to moisten the ingredients if it is too dry to mold with hand.

BOILED TONGUE—Miss Annie Laughlin

Soak tongue over night and boil four hours in milk and water, peel and place on platter; garnish with parsley.

DAUBE à La CREOLE—Mrs. H. H. Brooks

Three pounds of the round of veal or beef, two large onions, two tablespoons of flour, two cloves of garlic, two large tomatoes, one bay leaf, one sprig of thyme and parsley, salt, pepper, and cayenne to taste, one tablespoon of lard. Make incisions in the meat and put the garlic into them; then rub the meat well with salt and pepper. Put into the hot lard and cover well; when brown on both sides put in a half cup of water; when this cooks up, put in onions and flour; when brown put in tomatoes and other ingredients, and set back on stove; let simmer slowly about five minutes, then put in three cups of water and let cook one hour slowly.

CANNELON OF BEEF—Janet Mackenzie Hill

Two pounds of lean beef from top of round, one tablespoonful of fine-chopped parsley, one teaspoonful of salt, one teaspoonful of onion juice, one-fourth teaspoonful of mace, one egg beaten, one-third cup of soft bread crumbs, one-fourth teaspoonful of pepper. Pass the meat through a chopper several times; add the other ingredients, the egg, beaten, and the bread crumbs, wrung dry after standing some time in cold water; mix thoroughly and shape in a roll. Bake on a rack in a small pan between thirty and forty minutes. Baste frequently with fat from salt pork and hot water. Serve, if desired, with tomato sauce.

GRILLADES à La CREOLE—Mrs. H. H. Brooks

One round steak, two tomatoes, one large onion, one clove of garlic, salt and pepper and cayenne to taste. Select a nice round steak and beat well; cut into grillades (pieces) about four inches square. Put a tablespoon of lard in a deep frying-pan and cover closely. When the steak browns put in a half cup of water and set back on the stove; when this browns put in the sliced onions and garlic; when a light brown, put in a tablespoon of flour, and as it browns, put in tomatoes and let brown. Then put in two cups of water and stir well. Set it back on stove and let it simmer slowly for about half an hour. This makes enough for six persons.

WHOLESOME WAY TO COOK HAM—Miss C. Denner

Cut the pieces of meat in full thick slices straight across the ham, and place them in a frying-pan, covering well with boiling water. Set the pan directly over the fire for a few minutes, that it may boil rapidly, and then transfer it to the bottom of the oven, where it must be left to cook slowly for fully one hour. Replenish the pan with hot water as often as necessary, as the ham must not actually "fry" until the hour has passed. When this time has elapsed, however, return the pan to the top of the stove that the meat may brown.

A GOOD WAY TO COOK MUTTON OR LAMB—Mrs. Chas. Hoffer

Take a leg of lamb and put in a kettle with some lard and brown thoroughly, then add one-half cup of water and cook gently for one-half hour. Then add one cup of clabber and one cup of sour cream, and about a tablespoon of salt. Cook slowly for two hours. Serve with mashed potatoes.

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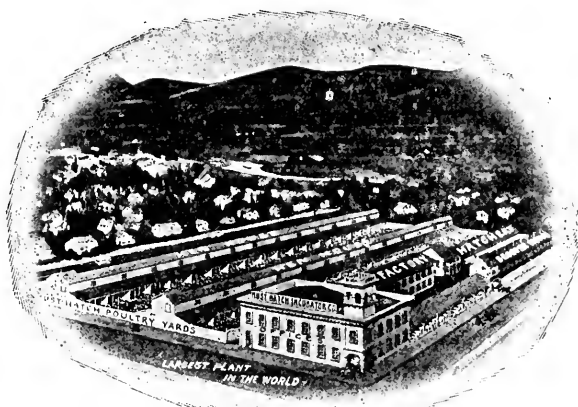
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BEEFSTEAK ROLL—Mrs. Chas. Roat

One slice of round steak. Spread with dressing made of one cup bread crumbs, one small onion chopped fine, one teaspoon of butter, salt, pepper, and sage (cook onion before putting in). Roll steak, tie securely, especially at ends. Brown in pork dripping, then add water and cook two hours. Add thickening and seasoning.

BAKED CHICKEN with SPANISH DRESSING—Mrs. Chas. Hoffer

Take a chicken (hen), cleanse and singe; on the bottom of a kettle, deep enough to hold the chicken, put a bowl; pour in about a pint of water. Take the fowl and stuff with the following: one quart bread crumbs, two tablespoons butter, season with sage, salt, chopped onion or Chili pepper cut fine, handful of stoned raisins, same of olives. Tie the legs down tightly and place the chicken in the bowl, neck down. Keep the lid on tightly, and steam from two and one-half to three hours, according to the age of the chicken; then place in the oven with the pot liquor; add a little water if required. Cover closely and bake a rich brown. An old hen thus treated is superior to a young one. Fine when cold.

BEEF TONGUE SPANISH—Mrs. Chas. Roat

Boil tongue until tender, skin while hot. Slice and place in saucepan with one can of tomatoes, one onion, two green peppers, and salt. Boil one-half hour, and thicken with flour.

YORKSHIRE PUDDING—Mrs. Baldridge

Thoroughly beat two eggs, stir in two heaping tablespoons of flour, add one quart of sweet milk, salt and pepper to taste. Pour beaten mixture into a well-greased pan, with small pieces of fat pork. Bake in a hot oven and serve at once.

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Vegetables

CANNED CORN—Mrs. Jas. Laughlin

Use one ounce tartaric acid to eight quarts corn. Cut corn from cob, use sufficient water to cook corn. Dissolve the acid in a little water, stir well into corn just before putting into can and seal.

BAKED TOMATO AND EGG PLANT—Mrs. House

Take a deep earthenware dish, pour into it a cup of cream, cut several slices of egg plant *very thin*, salt well, and line the dish with them; slice two large tomatoes, place a layer of these on the egg plant, next a layer of spaghetti (cooked); sprinkle with grated cheese, pieces of butter, salt and pepper; cover this with layer of tomatoes, salt well and sprinkle with chopped green pepper and a top layer of egg plant, which also salt and pepper well. Cook gently an hour and half in a slow hot oven.

CREAMED SQUASH—Miss Annie Laughlin

Bake Hubbard Squash in the oven and when done scrape from shell and place in a granite kettle on the stove; add sweet cream, salt, pepper and butter; beat to a cream and serve hot.

TO BAKE SWEET POTATOES—Mrs. Dwinelle

Boil until almost done, then pour off water and stand them in a hot oven about fifteen minutes. Remove skins and serve.

SWEET POTATOES AU CARAMEL—Miss Annie Laughlin

Boil sweet potatoes, peel and cut in long strips, lay in a baking dish that can be sent to table, dredging with two tablespoons flour, two teaspoons cinnamon. Dot with four tablespoons butter cut in bits, sprinkle with four tablespoons sugar, and pour over all a cup of hot water. Bake until brown.

CORN PUDDING—Mrs. Compton

Dozen large ears of sweet corn, one quart of sweet milk, three eggs well beaten, butter size of an egg, salt and pepper to taste. Mix all together and bake in a moderate oven until the milk and eggs are thick.

CORN SOUFFLE—Mrs. A. L. House

One can corn (chopped fine), one pint of milk (scant), two eggs, salt to taste, one-half teaspoon yeast powder, one tablespoon of flour stirred into the milk. Beat eggs very light, add to the other ingredients. Put all into a buttered pudding dish and bake about forty minutes. To be eaten immediately.

CREAMED POTATOES—Miss S. E. Polhemus

Peel the potatoes and boil till well done. Place on the stove a little milk or cream in which you put a lump of butter; let this come to the boiling point. Mash the potatoes until there are no lumps; salt to suit the taste, then add the hot milk and beat until creamy; add a white of egg beaten stiff, put in a dish and set in oven until the top is slightly browned. Serve at once, as it will spoil them to wait long. Use a dish for the baking that can be brought to the table.

SPINACH a La CREME—Miss Annie Laughlin

Boil the spinach; drain off and press out all the water; chop and heat, with two spoonfuls of thick cream, one of butter and seasoning to suit taste, dredging with a spoonful of flour as you stir. Serve in small mounds on piece of buttered toast, with a poached egg on top.

POTATOES SCALLOPED RAW—Miss S. E. Polhemus

Cut the raw potatoes in thin slices; butter a baking dish and put a layer of potatoes, salt and pepper and bits of butter; repeat until dish is full. Pour over all until it is covered, sweet milk or cream, and then bake.

CREAM BEETS—Mrs. J. H. Frese

Wash and peel beets, cut in very thin slices, boil, adding a little soda. When well done, pour off the water, adding milk or cream, enough to cover beets. Let boil, add salt, pepper, and piece of butter. Thicken with corn-starch. Do not use flour.

BAKED GREEN PEPPERS—Miss Annie Laughlin

Cut the tops off the peppers, scoop out the seeds, and fill the cups with chopped cold roast, chopped ripe tomatoes, bread crumbs, and salt. Add a piece of butter to each cup and put on the caps. Set them upright side by side in baking-pan with little water and bake until tender.

BAKED TOMATOES—Miss E. Granger

Select round smooth tomatoes of an even size. Cut off the tops, and carefully scoop out the insides. Mix the pulp and juice with bread or cracker crumbs, season to taste, and fill the tomato cups. Put a piece of butter on top of each and put on the caps. Bake until soft.

ASPARAGUS, Spanish Style—Janet Mackenzie Hill

Cook the asparagus tied in a bunch, the tips out of the water, or cut the tender portion in small pieces, and put all but the tips over the fire to cook, and when partly cooked add the tips. Drain the asparagus and turn into a serving-dish; add two tablespoonfuls of vinegar or lemon juice to the water, and in it poach three or four eggs; place the eggs in the asparagus and pour over the whole French dressing, to which a teaspoonful each of fine-chopped parsley, capers, and cucumber pickles have been added.

CAULIFLOWER (German)—Mrs. Chas. Roat

Boil one head of cauliflower in salted water until tender. Place in baking-pan and pour over it this mixture: the beaten yolks of two eggs, mixed with a little cream, two heaping tablespoons of grated cheese, a little butter, cayenne pepper, and a pinch of salt. Bake five minutes in hot oven.

VEGETABLE HASH—Miss E. Granger

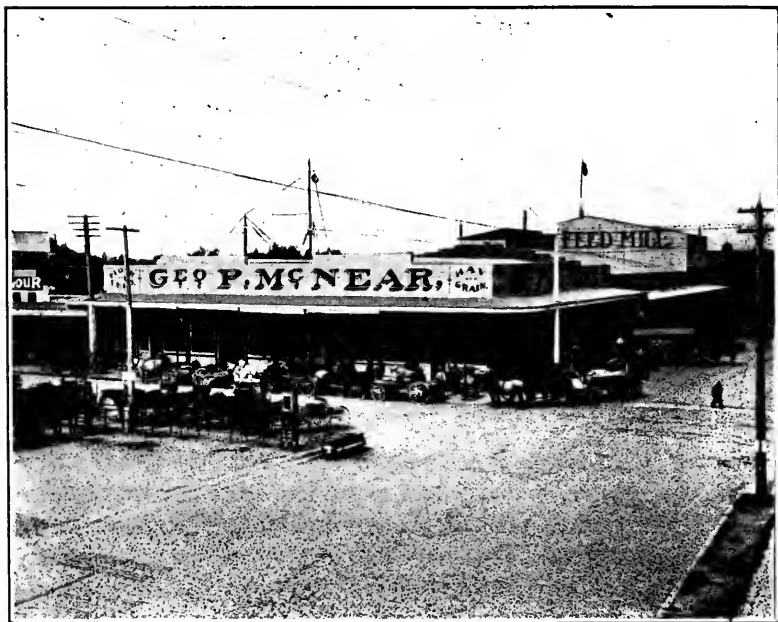
Into a kettle of beef boiling for soup, which has already boiled about two hours, put to boil potatoes, carrots, turnips, cabbage, onions and tomatoes. When boiled tender, skim out the vegetables, chop and season. Brown in frying-pan with butter. Croquettes may be made from this mixture by adding bread or cracker crumbs, and molding into cakes before frying.

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Salads



"To make a perfect salad there should be a spendthrift for oil, a miser for vinegar, a wise man for salt, and a madcap to stir the ingredients up and mix them well together."

--Spanish Proverb.

POTATO Salad—Mrs. Harvey

Slice cold boiled potatoes enough to fill a quart dish; salt and pepper to taste. Chop two small onions very fine and add to potatoes. Put half a cupful of vinegar and one teaspoon of butter in a pan and let it heat gradually. Beat the yolks of two eggs well, pour into a cup, and fill the cup with thick sweet cream. Beat well together and stir in hot vinegar. Stir constantly till it reaches the boiling point, then pour it immediately over the potatoes and mix thoroughly.

CHICKEN Salad—Mrs. J. H. Faught

Boil two young chickens until very tender, cut into shreds (do not chop). As much celery and white tender part of cabbage as will measure as much as the meat, chopped fine.

DRESSING: Boil six eggs, chop the whites, mash the yolks with two tablespoons mustard, one teaspoon black pepper, one-half teaspoon cayene. Scald one cup vinegar, into this stir one cup butter and yolks of eggs. When thick take from fire and cool. Then stir into other ingredients with four tablespoons olive oil, several hours before serving.

FRESH FRUIT Salad—Miss Annie Laughlin

One-third box Cox's gelatine and one pint of hot water soaked for an hour. When ready, pour over either prepared peaches, sliced bananas, strawberries, blackberries, grapes, plums, oranges or a combination of any two of the fruits; sugar to taste and flavor to judgment. Set aside in cool place.

CREAM SALAD DRESSING—Mrs. Dwinelle

Yolks of two hard-boiled eggs, one teaspoon of salt, small one-half teaspoon mustard, one tablespoon sugar, two tablespoons vinegar, two tablespoons thick sweet cream to each egg. Beat all thoroughly.

SALAD DRESSING—Mrs. Bryant

One teaspoon mustard, yolk of one egg. Mix well and add, drop by drop, olive oil and lemon juice, alternately. Season with cayenne pepper and salt.

DRESSING FOR APPLE AND NUT Salad—Mrs. Eastwood

Four tablespoons vinegar, two well beaten eggs, butter size of an egg, one teaspoon made mustard, two and one-half scant saltspoons salt, one-quarter teaspoon red and white pepper, one teaspoon sugar, equal amount whipped cream. Let vinegar come to a boil; stir in egg until it thickens; cool; stir in seasoning and add cream just before serving. Use equal amounts chopped apples and walnuts.

SALAD DRESSING—Miss Annie Laughlin

Place on stove one-half pint vinegar, one tablespoon butter; heat slowly but not boil. When hot, stir into it this mixture: two thoroughly beaten eggs, one teaspoon salt, one-half teaspoon mustard, one-half teaspoon pepper, one tablespoon flour, one tablespoon sugar. Turn into hot vinegar and let thicken, stirring all the time. Set aside to cool. Thin with sweet cream. Keeps well if kept in cool place.

SALAD DRESSING—Mrs. Dwinelle

Mix a tablespoon of dry mustard and a heaping teaspoon of salt to a stiff paste with a little vinegar. Into this beat thoroughly one egg. Then pour in best olive oil, about a wineglassful at a time, stirring it in well each time till quite smooth before adding more; continue until a generous one-half pint has been used, when the mixture ought to be thick like cake batter. Add cayenne pepper to taste and one wineglassful of vinegar, stirring until smooth. This will keep in a tightly covered jar in a cool place for some time.

SWEETBREADS Salad—Miss Annie Laughlin

Soak sweetbreads one hour in cold water and parboil twenty minutes. When cool, slice thin, rub the bottom of dish with sliced onions. Arrange leaves of lettuce on it, put on sweetbreads and more lettuce and pour mayonnaise over all.

CABBAGE Salad—Mrs. R. H. Thomson

One cup vinegar, one cup water, one heaping tablespoon butter, one tablespoon sugar, one tablespoon corn starch, one-half teaspoon mustard, yolks of two eggs. Place water, vinegar, salt, and butter in an enameled saucepan. When it boils, add mustard and corn starch, which has been moistened and rubbed smooth in one-half cup cream. When this has boiled two or three minutes add the well beaten yolks of the eggs. Let remain over fire a moment longer and put aside to cool. Thin part of this with cream and a teaspoon sharp vinegar and mix with cabbage which has been shaved, not chopped.

MOCK CHICKEN Salad—Miss S. E. Polhemus

Take three pounds of veal and boil till well done; when cold chop fine; chop one head of celery, mix veal and celery well together, season well with salt and pepper, toss up lightly with silver fork; pour any good salad dressing over it, tossing and mixing until the bottom of the mass is as well saturated as the top; turn into salad bowl and garnish with the white of egg (boiled), cut into rings and sprigs of bleached celery tops.

DUCK Salad—Miss Annie Laughlin

Cut cold roast duck into dices. To six pints allow four pints of diced celery and two pints mayonnaise, season duck with salt and cayenne. Heap in dome. Mask with thick mayonnaise and put stoned olives on and over it.

CHICKEN Salad—Mrs. Sutherland

To furnish salad for thirty guests requires three large chickens. Boil thoroughly, then remove the bones and chop the meat fine, season to taste, mix with this the thoroughly blanched part of two bunches of celery cut fine. When ready to serve pour over all the following dressing, toss and mix well.

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DRESSING: Beat two eggs well, then add one teaspoon sugar, one-fourth teaspoon salt, one-fourth teaspoon prepared mustard, one-third small teacup sweet cream, one teacup vinegar. Place bowl containing mixture in a pan of boiling water, stir until thick as cream. Season with pepper according to taste.

SALAD DRESSING—Mrs. John Clay

Two eggs, three tablespoonfuls sour cream. Cook, then add tablespoonful sugar, teaspoonful mustard, salt, pepper, and vinegar to taste. Serve cold.

TOMATO JELLY (Salad)—Miss Annie Laughlin

Stew a can of tomatoes with a small sliced onion and salt and pepper until reduced one-half. Strain through fine sieve pressing the pulp through. To two pints of juice add one teaspoon Knox gelatine that has been soaked in a little water fifteen minutes, one tablespoon Tarragon vinegar, season sharply with cayenne pepper. When firm, cut in two inch squares, place on blanched lettuce leaf. Turn into square dish to cool. When set, should be one inch thick. Serve with either French or mayonnaise dressing.

CABBAGE Salad (for Large Gathering)—Mrs. M. D. Brown

One quart vinegar, four quarts cabbage chopped fine, one tablespoonful salt, two tablespoonfuls mustard, one tablespoonful pepper, two cups sugar, eight eggs. Put salt on cabbage; mix thoroughly sugar, mustard and pepper, and stir into the vinegar. When boiling hot, stir in the beaten eggs, and pour over cabbage. This will keep indefinitely.

NUT Salad—Mrs. Samuel J. Holms

Serve pecan nuts on crisp lettuce leaves, and over the nuts pour a mayonnaise dressing. (For convenience buy the nuts already shelled).

CREAM Salad DRESSING—Mrs. Jos. DuBois

(ESPECIALLY FINE FOR CHICKEN OR SHRIMP SALAD)

Three eggs, one cup cream, one tablespoon butter, one cup weak vinegar, one teaspoonful each mustard, sugar, and salt, red and black pepper to taste. Let vinegar and butter come to a boil, then stir in other ingredients until smooth and thick, being very careful not to boil.

ORANGE Salad—Miss Irma G. Slusser

Slice four peeled oranges lengthwise, dress with three or four tablespoonfuls of olive oil and one tablespoonful of lemon juice. Arrange slices in a mound upon a layer of lettuce leaves. Dress one cupful of nut meats with one tablespoonful of lemon juice, and dispose upon the center of the mound. Toss together before serving.

MAYONNAISE DRESSING—Mrs. W. P. Slusser

Yolks of two eggs, one teaspoon sugar, one tablespoon mustard, pinch of salt, pinch of cayenne pepper, one half pint salad oil, three tablespoons of vinegar and one tablespoon of lemon juice. Beat the eggs well, then add the oil, drop by drop, alternately with a little of the vinegar until about half has been used. Mix the mustard, salt, pepper, and sugar well together and add gradually, beating continually, add the rest of the oil and vinegar little by little and last the lemon juice.

VEGETABLE Salad—Miss E. Granger

Cut a fresh peeled cucumber into quarters lengthwise, and slice very thin crosswise; put into a bowl with small pieces of skinned tomato (omitting the seed and pulp), the hearts of head lettuce torn into bits, and if possible some tender stalks of celery sliced thin. A few pickled nasturtium seeds or radish pods will add to the flavor. Pour French dressing (which includes mustard) over the vegetables, and mix well. Serve on lettuce leaves, and if desired, garnish with slices of cold boiled egg.

MAYONNAISE—Mrs. J. H. Frese

Yolk of one egg well beaten, one teaspoon dry mustard, a little salt, a little sugar; mix this well together. Beat white of one egg stiff, add to the above. Then add oil, a little at a time, beating all the time, a little vinegar, a little Worcestershire sauce. With this amount you can make as much as you wish by adding as much oil as you like. This will keep good a long time.

LOBSTER AND MACARONI Salad—Miss Lillian Hoffmeyer

Cut two cups of cooked macaroni into small pieces. Pick one can of lobster into pieces, and chop some celery. Mix these together and pour the dressing over it. Serve on lettuce leaves.

DRESSING: Stir together the yolks of two eggs, one teaspoon flour, one teaspoon sugar, a little vinegar, a little red pepper,

pinch of mustard and salt. Then stir about a cup of California salad oil into this, slowly at first, until it thickens. When ready for use the dressing should be quite stiff.

CELERY AND APPLE Salad—Mrs. W. C. Fowler

One and one-half cups chopped celery, one cup chopped apples, one-half cup chopped nuts, one cup lettuce chopped.

DRESSING: One cup very thick cream, beaten, one teaspoon mustard, one teaspoon salt, a dash of cayenne, one tablespoon sugar, one fourth cup vinegar added last. Stir well while adding vinegar. Serve on lettuce leaves.

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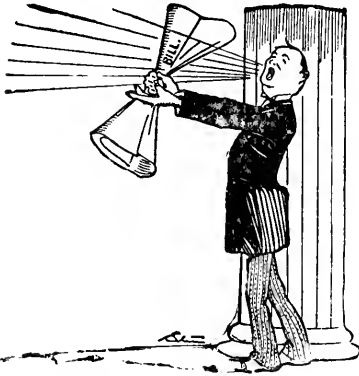
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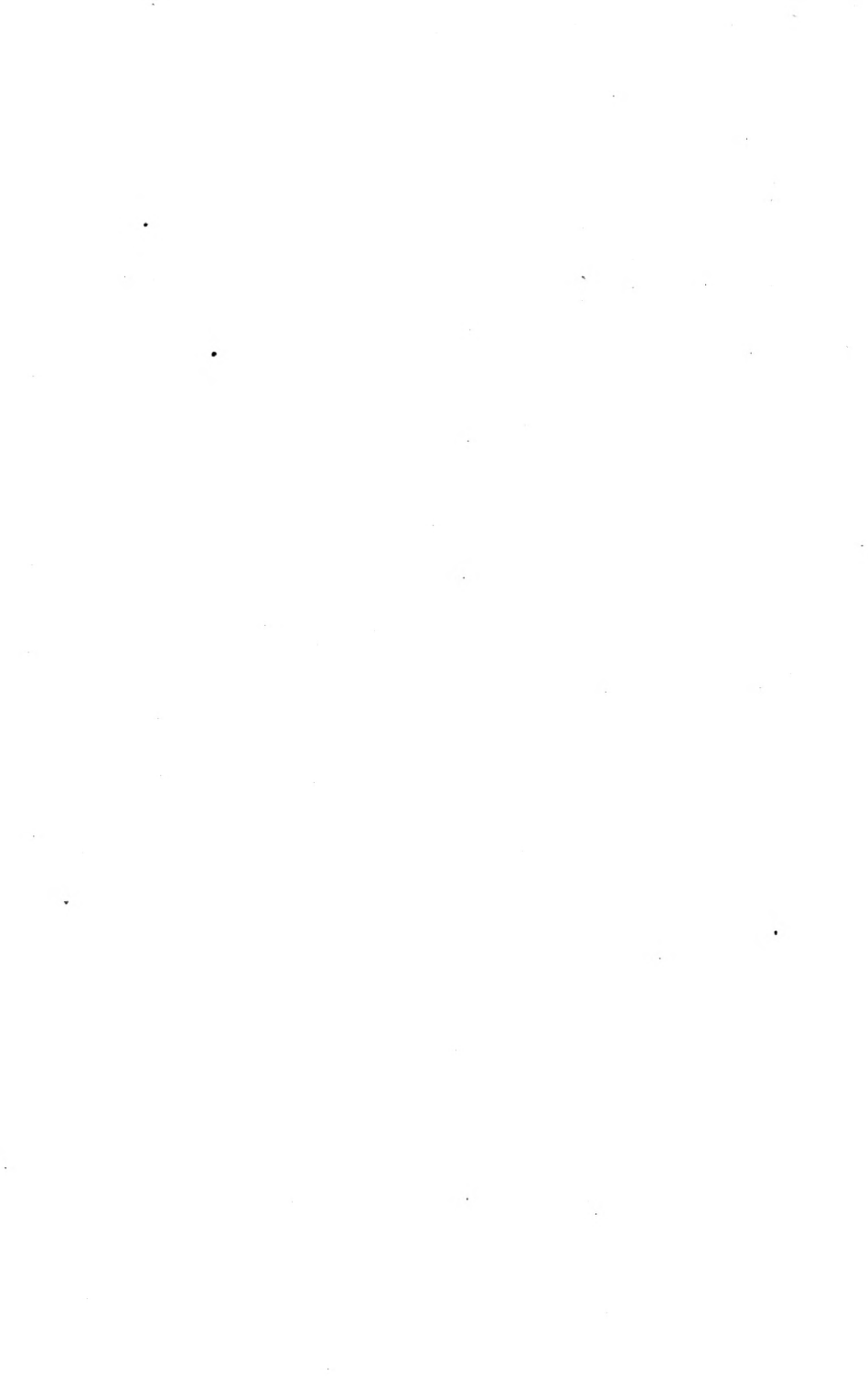
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Meat Sauces



MINT Sauce FOR LAMB—Miss Annie Laughlin

One handful mint leaves and tender stems. Stir well with one cup sugar, one cup vinegar. Set on back of stove for one-half hour, stirring occasionally. When mixture is consistency of syrup it is done.

MUSTARD Sauce—Miss Annie Laughlin

One cup vinegar, one cup sweet cream, two tablespoons mustard, one tablespoon salt, three eggs well beaten. Stir eggs, mustard, salt and cream together. Let vinegar come to a boil, then stir in mixture and let boil a few minutes, stirring all the while.

ONION Sauce—Miss Annie Laughlin

One tablespoon butter, one tablespoon flour mixed with one half pint soup stock; add one-half dozen small onions which have been boiled and mashed. Season with pepper and salt. For roast duck or chicken.

CRANBERRY Sauce—Mrs. Wilkinson

To two quarts of cranberries put one quart water. Let it come to a boil, then mash all the berries. When this is done add one quart sugar; let it boil fifteen minutes, stirring all the time; when done sift through a colander; it will all go through but the skin. Then pour into molds. It is better to do it the day before wanted for the table.

CRANBERRY Sauce—Mrs. Delano

One quart cranberries, one pint sugar, one-half pint water. Boil fifteen minutes. Do not strain.

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MINT CHUTNEY—Mrs. Wm. E. Woolsey

Take a handful of finely chopped mint leaves; add to this a cup of seeded raisins, two tablespoons of sugar, one of tomato catsup, and a saltspoon of salt. Mash and mix together until the substance is juicy. A delicious accompaniment to cold meats.

ORANGE MARMALADE—Mrs. Wm. E. Woolsey

Cut up fine four oranges and one lemon adding the juice of a second lemon. Put in a large dish, add one pint water, and allow all to stand twenty-four or even forty-eight hours. Having previously measured sugar, bowl for bowl, put on stove the cut-up fruit and water, and cook until very tender. Then add sugar and boil until it jells. Pour into glasses and cover. This makes from ten to twelve glasses.

APPLE MINT JELLY—Mrs. Wm. E. Woolsey

Delicious to serve with roast goose or pork. Make apple jelly in the usual way, using partially unripe apples, which give a beautifully clear jelly. Add to each glassful of the strained jelly liquid the same measure of sugar and a tablespoonful of mint juice. To make this, mash a packed cupful of mint, with two cups of boiling water, in a bowl. Cover closely and steep for one hour. Lay a coarse muslin over a bowl and pour in the mint, then press out the juice and mix with the jelly as directed.

CURRENT CONSERVE—Mrs. Wm. E. Woolsey

Five pounds of washed and stemmed currants, five pounds of sugar and five oranges, peeled, seeded and cut into bits. Add two and one-half pounds seeded raisins. Mix all together and boil for thirty minutes. Seal while hot.

CHUTNEY—Mrs. T. L. Eckel

Twelve pounds ripe tomatoes, two pounds onions, two pounds sugar, two pounds apples, one-half pound salt, two ounces ground ginger, two ounces garlic, two scant ounces cloves, two teaspoons white pepper, two teaspoons red pepper, one teaspoon mace, four or five Chili peppers, six pints vinegar. Chop all finely, and boil six hours. Bottle when cold.

HORSE-RADISH Sauce—Mrs. J. H. Faught

Two teaspoons made mustard, two teaspoons white sugar, one and one-half teaspoons salt, and a gill of vinegar. Mix and pour over grated horse-radish.

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PUDDINGS and DESSERTS

"Love in a cottage and cottage pudding with it."

COTTAGE Pudding—Miss Annie Laughlin

One cup sugar, one cup milk, two and one-half cups flour, two eggs, two tablespoons butter, two teaspoons baking powder. Flavor with vanilla and bake in shallow pan.

SAUCE: One pint boiling water, one tablespoon flour moistened and boiled in water, two tablespoons butter, two tablespoons sugar creamed together. Pour on boiling water, boil up and flavor with nutmeg and lemon juice or tablespoon sharp vinegar.

PLUM Pudding—Mrs. Wilkinson

One cup molasses, one cup brown sugar, one cup sweet milk, two cups finely chopped suet, two eggs, one cup currants, three cups chopped raisins, four cups flour, one teaspoon cinnamon, one teaspoon cloves, one teaspoon allspice, one teaspoon soda. Boil in double boiler four hours and serve with hard sauce.

EGGLESS PLUM Pudding—Mrs. MaKee

One heaping cup of bread crumbs, two cups flour, one cup suet chopped fine, one cup raisins or prunes chopped fine, one cup molasses, one cup sweet milk, one tablespoon soda, one teaspoon salt, one teaspoon each cloves and cinnamon. Boil two and one-half hours in a two quart pail set in a kettle of boiling water.

SAUCE: One-half cup sugar and one tablespoon cornstarch mixed well. Then add one cup boiling water and one teaspoon lemon, boil ten minutes.

COFFEE JELLY—Miss Annie Laughlin

One package Knox's gelatine dissolved in one pint cold water. Stand one hour. Put two cups strong coffee and one pint of

sugar in a quart cup, add gelatine soaked and fill measure with boiling water. Stir well and strain. Pour in mold. Serve with whipped cream and sugar.

PLUM Pudding—Mrs. Purrington

One pound flour, one pound of bread crumbs, one pound suet chopped fine, one pound citron, one pound sugar, two pounds currants, two pounds raisins (seeded), five eggs, three teaspoons baking powder mixed with flour, one cup brandy, one tablespoon cloves, one tablespoon allspice, two tablespoons cinnamon, two grated nutmegs, add a little water in mixture, boil six hours. Either cook in small cake pans in a steamer or sprinkle pudding cloth with flour, put the pudding in and tie up as tight as possible. Put a plate in bottom of your pot to keep the pudding from burning. These will keep some time.

FRUIT Pudding—Mrs. Bryant

One-half dozen bananas, one-half dozen oranges, two lemons, one can pineapple, one box gelatine, soaked in three-quarters cup cold water until dissolved, then add three-quarters cup boiling water. Sweeten to taste and set away to harden.

COTTAGE Pudding—Mrs. Voss

One heaping pint flour, one-half cup sugar, one cup milk, one teaspoon soda dissolved in the milk, one tablespoon butter, two teaspoons cream tartar, flavor with nutmeg. Bake in a moderate oven. Cut in slices and serve warm with wine or brandy sauce or sweet sugar sauce.

DRIED PEACH Pudding—Mrs. Dwinelle

Put some slices of bread in the oven and dry until they are very crisp, making about a bowl of crumbs. Add to these crumbs an equal quantity of stewed peaches, two or three eggs, one pint of milk, one-half cup sugar and bake about twenty minutes, browning a little. It should not be milky. Eat either hot or cold with a sauce made of sugar and lemon juice.

STEAMED Pudding—Mrs. Meacham

One cupful of suet chopped fine, one cupful molasses, one cupful currants washed and dried, one cupful sour milk, one teaspoon soda, a little salt and flour. Mix well, using flour enough to make a stiff dough. Pour into a mold and steam three hours.

BANANA CREAM—Mrs. Bryant

Five ripe bananas, remove skin and pound the fruit with five ounces white sugar. Whip one-half pint cream to stiff froth and add mashed fruit and one-half glass sherry wine and juice of one lemon. Mix well together and add one-half ounce of dissolved gelatine. Set in a mold to cool and harden. Serve with cream.

SUET Pudding—Mrs. J. H. Faught

One-half cup suet (chopped), one cup raisins, two-thirds cup molasses, one and one-half cups sweet milk, two cups flour, one heaping teaspoon soda. Steam two hours.

SAUCE: One-half cup butter, one cup sugar, one cup cream, one-half nutmeg, three eggs well beaten. Cream, butter and sugar well together, then add other ingredients.

SNOW Pudding—Mrs. Dwinelle

Soak one-half box of Cox's gelatine in one-half pint of cold water, set it on back of stove until dissolved. Add one-half pint of boiling water and just before it hardens beat well with the whites of three eggs, one cup sugar, and a little lemon juice. Put this in a mold. When served pour over it a custard made of one pint of milk, yolks of three eggs, two-thirds cup of sugar and one teaspoon vanilla.

FAVORITE Pudding—Mrs. Sutherland

Beat two eggs light, add one cup milk, one cup bread crumbs, one cup finely chopped sour apples, one cup currants, one cup sugar. Bake brown and serve with sauce.

STRAWBERRY SPONGE—Mrs. Bryant

One quart strawberries, one-half package of gelatine, one and one-half cups water, one cup sugar, juice of one lemon, whites of four eggs. Soak gelatine two hours in one-half cup of the water.

Mash strawberries and add half the sugar to them. Boil remainder of sugar and the cupful of water gently for twenty minutes. Rub strawberries through a sieve. Add gelatine to the boiling syrup and take from fire immediately, then add strawberries. Place in pan of cold water and beat five minutes. Add the well beaten whites of eggs and beat until thickens a little. Pour in mold and set away to thicken. Serve with cream.

RICE Pudding—Mrs. Dwinelle

One cup rice (uncooked), one cup of sugar, nine cups milk, butter size of walnut, salt and nutmeg, raisins if desired. Bake one and three-quarters or two hours. To be eaten cold. The oven should not be too hot. Cook slowly, and stirring it several times in the first hour is well. Everything is in the baking.

SPONGE Pudding—Mrs. House

One teacup flour, one-half teacup sugar, one pint sweet milk. Boil all together till thick, then add three-quarters cup of butter. Beat to a froth, and separately, the whites and yolks of eight eggs. Stir well together and bake in a pudding dish set in a pan of water nearly an hour.

SAUCE: Rub to a cream one cup powdered sugar and one-half cup butter. Add by teaspoonful, one-half cup sherry, and set in a dish of hot water to dissolve.

STRAWBERRY Pudding—Mrs. Bryant

Make a custard of one quart milk, one cup sugar and yolks of four eggs; flavor with vanilla. Slice one stale plain cake and cover the bottom of a dish with it. Moisten with custard; over this put a layer of preserved strawberries, then another layer of cake, then custard, then strawberries. Repeat until your dish is full. Make a meringue of the whites of two eggs and color with some of the strawberry juice. Spread on top and serve with cream.

POOR MAN'S Pudding—Mrs. Dwinelle

Four cups flour, one cup milk, one cup chopped suet, one cup New Orleans molasses, one cup raisins, one-half teaspoon of soda dissolved in a little water. Citron and currants if you wish, and salt. Boil three hours in tin with stem through center and tie cover on tight. To be eaten with hot sauce.

STEAMED APPLE ROLL—Miss Annie Laughlin

Mix up soft, rich biscuit dough (chopped suet preferred for shortening) and roll to about one inch thick; spread on this two cups hashed apples. Sprinkle with sugar and spices. Spread over this plum or cherry preserves. Jelly and raisins take place of preserves. Roll up and put in buttered mold and steam three hours.

SAUCE: Butter, sugar, little flour heated together; pour on boiling water; add a little vinegar and nutmeg.

PRUNE Pudding—Mrs. Eldredge

Soak forty prunes in cold water over night. When well swollen, pour off the water and cover with boiling water; let boil for twenty or thirty minutes. When soft, pour off water and rub prunes through sieve. Put three tablespoons of sugar in this and then add the well beaten whites of six eggs. Mix well and bake about thirty minutes in a moderate oven. Serve with cream.

TROY Pudding—Miss Annie Laughlin

One cup raisins, one cup chopped suet, one cup molasses, one cup sweet milk, three and one-half cups flour, one teaspoon soda, cinnamon, nutmeg. Boil in pudding dish three hours. Serve with either brandy or hard sauce.

TAPIOCA CREAM—Mrs. Eldredge

Two tablespoons tapioca soaked in one cup of water about an hour. One pint milk in double boiler, when hot pour in the tapioca and let cook for one hour. Pinch of salt, yolks of two eggs, into which beat one cup sugar. Then mix well with a little cold milk and pour into the hot milk, stirring a few minutes. Beat up the whites of the eggs and stir into the mixture after removing it from the fire. Add one teaspoon vanilla and set away to cool.

INDIAN AND APPLE Pudding—Mrs. Wilkinson

One-half cupful Indian meal, one-half cup molasses, one quart milk, one teaspoon salt, one and one-half tablespoons butter, one pint pared and quartered apples, one-quarter teaspoon ginger, one-quarter teaspoon grated nutmeg. Put the

milk on in double boiler, when it boils pour gradually on the meal; return to boiler and cook half an hour, stirring often. Add molasses, butter, seasoning and apples; butter pudding dish, pour in mixture and bake slowly three hours.

APPLE DUMPLINGS—Mrs. Voss

Make a rich biscuit dough. Roll out a piece of dough as thin as pie crust and cut in squares large enough to cover an apple. Put into the middle of each piece, two apple halves pared and cored. Put a pinch of cinnamon and a spoonful of sugar on the apples and lap the dough around them; lay the dumplings in a well buttered dripping pan. Put a piece of butter on each, and sprinkle over a large handful of sugar and turn in a cupful of boiling water. Bake in a moderate oven three-quarters of an hour. Serve with pudding sauce.

STRAWBERRY SHORT CAKE—Miss Annie Laughlin

One cup sugar, one-half cup butter, one egg, one cup sweet milk, three cups flour, two teaspoons baking powder. Bake in layers; serve with sauce hot.

SAUCE: One and one-half cups sugar, one-half cup butter, one pint strawberries mashed until juicy. Beat butter and sugar to cream, then stir in the berries and beaten whites of two eggs.

CHARLOTTE RUSSE—Mrs. McKisick

One pint whipped cream, one-half pint milk, one-half gill of wine, two-thirds cup gelatine, four eggs. Boil milk and gelatine until latter is dissolved. Beat yolks with four tablespoons sugar, mix into the gelatine, add whites well whipped and last the cream. Line a deep glass dish with sponge cake and fill with above mixture.

PUDDING SAUCE—Mrs. Parloa

One cupful butter, two cups powdered sugar, whites of two eggs, five tablespoons wine or three of brandy, one-fourth tea-cup boiling water. Beat the butter to a cream and gradually beat the sugar into it. Add whites of eggs, unbeaten, one at a time and then the brandy or wine. When all is a light smooth mass add the water, beating in a little at a time. Place the bowl in a basin of hot water and stir until smooth and frothy, about two minutes.

HARD SAUCE—Mrs. Bryant

One-third cup butter, add gradually one cup powdered sugar, and two tablespoons cream or milk, drop by drop. Add one-third teaspoon vanilla.

SWEDISH CARROT Pudding—Mrs. J. H. Frese

One cup grated raw carrots, one cup bread crumbs, one cup grated raw potatoes, one-half cup raisins, one-half cup currants, one-half teaspoon soda, one-half cup flour, one cup sugar, one cup suet, spice same as for plum pudding. Boil three or four hours in covered can, or bake in oven in covered pan with an asbestos mat under it.

SAUCE: Piece of butter size of a walnut, two tablespoons flour, blend, and add cold water gradually. Let boil, then beat one egg light in bowl, and pour hot sauce on it. Flavor to suit.

ORANGE CUSTARD—Mrs. Samuel J. Holms

Place one pint milk on stove; when at boiling point add one tablespoonful corn-starch dissolved in a little cold milk. Beat yolks of three eggs and one-half teacup sugar. Stir into the milk and cook a few minutes. When cold add the beaten whites of three eggs, stirring slightly into the custard. Peel six oranges, cut in thin slices, mix with one teacupful sugar, place in sauce dishes and dip the custard over it.

RUSSIAN CREAM—Mrs. Munson Deuprey

Three tablespoons gelatine, level full, dissolved in one-fourth cup cold water. Add about one-third cup warm water just before adding to milk. Scald one pint milk, add gelatine and two egg-yolks beaten well with three-fourths or one cup sugar. Just bring to a boil, strain. Beat whites stiff and stir in mixture slowly. Flavor with one-half teaspoon vanilla, or less. Pour into small moulds and serve with whipped cream.

SUET Pudding—Mrs. John Clay

One cup each molasses, suet, sweet milk, one and one-half cups each currants, raisins, and cracker crumbs, one-half teaspoon soda, little salt, three eggs, two and one-half cups flour. Add citron and spice to taste. Steam three hours. This will keep and can be re-steamed.

MARSHMALLOW Pudding—Mrs. J. W. Mitchell

One tablespoon gelatine and a little pink coloring dissolved in a tablespoon of cold water. Add one cup boiling water; one cup sugar, and a little vanilla. Put on stove until all dissolves, strain and cool. When thick, not solid, drop in the unbeaten whites of two eggs, and beat for twenty minutes. Fold in one cup of any kind of berries. Serve with whipped cream.

WATERMELON PRESERVES—Mrs. Jas. W. Hall

Prepare the rind by cutting away all the green and red, leaving the pieces rather thin, cut in any desired shape or size. Wash and place in milk pan and cover with water, with one tablespoon salt, and alum the size of a walnut added. Let stand over night, then drain, rinse and pour boiling water over them. Let stand about an hour, then place on stove, and boil until tender. It may be necessary to change the water two or three times to remove salt and alum taste. When tender drop in a good rich syrup and cook slowly until transparent. Then place in either glass or tin and seal.

PINEAPPLE MARMALADE—Miss Annie Laughlin

Chop pineapple very fine and weigh, allowing three-fourths pound sugar to every pound of fruit. Sprinkle the sugar over the fruit and let stand over night. Pare and stone apricots and weigh. Take an equal number of pounds to the pounds of pineapple. Allow three-fourths pound sugar to every pound of apricots. Sprinkle the sugar over the apricots and let stand over night also. In the morning put both fruits together and boil half an hour, stirring continuously. Seal while hot.

FIG MARMALADE—Miss Annie Laughlin

To two pounds figs allow one pound sugar, one orange, one lemon. Peel figs and cut very fine. Boil by themselves half an hour. Then add the grated rind and the juice of the orange and lemon and the sugar. Boil all together half an hour longer, stirring continuously. Seal in pint jars. To be served with cream. (Proportion of fruits after peeling: ten pounds figs, five pounds sugar, five oranges, five lemons. This makes ten pints of marmalade.)

STEAMED BLACKBERRY Pudding—Mrs. D. C. Cameron

Line the sides of a well buttered pudding dish with a rich soft biscuit dough. Then fill the dish with first a layer of canned fruit, then dough cut in strips, then fruit and dough alternately until the dish is full, having the dough on top. Steam about three hours. Serve with hard sauce or whipped cream.

MOCK PLUM Pudding—Miss Edith Clements

Three or four slices of bread soaked in milk, one cup raisins chopped but not fine, one cup currants, one cup citron, one cup chopped suet, one teaspoon cinnamon, one teaspoon nutmeg, one teaspoon ginger, two eggs. Drain the bread fairly dry, add fruit, suet, spices, and the well beaten eggs. Mix well together and bake in a well greased pudding pan about an hour and a half in a slow oven. Before placing in the oven dust the top with cinnamon. Serve with hard sauce.

STEAMED GRAHAM Pudding—Mrs. G. O. Guy

One cup sweet milk, one and one-half cups graham flour. Add one egg, five teaspoons melted butter, one-half cup molasses into which one teaspoon soda has been stirred, one cup raisins. Steam three hours.

SAUCE: Two tablespoons butter, five tablespoons sugar, one tablespoon flour, beaten to a cream. Add one beaten egg, then boiling water to thin to proper consistency. Boil and flavor to taste.

BANANA SNOWBALL—Miss Irma G. Slusser

Place in a double boiler one pint of milk, two tablespoonfuls of sugar and the yolks of two eggs, a pinch of salt, and butter the size of a walnut; add one teaspoonful of cornstarch; stir over the fire until thick; then add vanilla flavoring to taste. When custard is cold beat the two whites to a stiff froth and mix with two tablespoonfuls of sugar. Cut three or four bananas into slices and place in a dish; pour the custard over it, and put whites of eggs on top in shape of snowballs.

RAISIN Pudding—Miss Emily Denner

One cup finely chopped suet, one-half cup sugar, two eggs, one-half cup milk, one cup entire-wheat flour, one teaspoon baking powder, one cup floured raisins. Steam three hours. Serve with liquid sauce or cream.

FRIAR'S OMELETTE—Mrs. E. S. Denner

Boil about one dozen apples as for sauce; stir in butter the size of an egg, and four ounces of sugar. When cold add four eggs beaten very light. Thickly strew bread or cracker crumbs on buttered baking-dish, put in the apple mixture and strew crumbs plentifully over the top. Bake in rather slow oven.

BAKED BANANAS—Mrs. Chas. Roat

Cook one tablespoon butter, two of sugar, and juice of one lemon in double boiler until clear. Peel and slice lengthwise one dozen bananas, put on buttered baking-dish, pour one-half of sauce over them and bake fifteen minutes. Then add remainder of sauce and bake until brown, basting occasionally.

VANILLA SOUFFLE—Mrs. J. M. Laughlin

Heat one-half pint milk in double boiler. Moisten three tablespoons flour with a little cream, add to the hot milk and cook until it thickens. Separate four eggs and add the well beaten yolks to the hot mixture, then take from the fire and beat in thoroughly the stiffly beaten whites. Place in a buttered pan or bowl, and stand in a pan of boiling water in the oven and bake in a moderately quick oven fifteen or twenty minutes. Serve hot with wine sauce.

WINE SAUCE: One-half cup powdered sugar and one tablespoon butter rubbed to a cream; add one egg beaten lightly. Flavor with Sherry wine.

SPONGE Pudding—Mrs. E. F. Cole

Six eggs, one pint milk, one cup sifted flour, one-half cup sugar, one-half cup butter. Wet flour with a little milk and stir into rest of milk when boiling. Let cool. Stir sugar and butter to a cream, add well beaten yolks, add to paste and last add whites of eggs. Pour into a buttered dish and set to bake in oven in dish of boiling water. Bake about one hour. Serve hot or cold with sauce.

SAUCE: Two cups sugar, one cup butter. Cream and add a little flour, one-half nutmeg, one pint boiling water, and bring to a boil.

PRUNE Pudding—Miss Mae Kelly

Soak one cup dried prunes two hours, then cut in small pieces, removing the pits. Two eggs well beaten, two-thirds cup mo-

lasses, one-half teaspoonful of nutmeg and cinnamon, dash of cloves, pinch of salt, one cup sweet milk, one cup graham flour (sift the flour), one teaspoon soda in little hot water, stir thoroughly and add cut prunes. Put in covered pail well greased and set in a kettle of boiling water. Boil two hours keeping water in all the time. Serve hot with hard sauce. One-half cup raisins and currants added will make a richer pudding.

DUTCH APPLE Pudding—Mrs. J. H. Faught

Two cups flour, two teaspoons baking powder, pinch salt, mix well. Rub into this two tablespoons butter. Beat one egg, add to it one cup milk and stir into the flour and beat well. Grease a shallow pan and spread the dough one-half inch thick. Pare apples and quarter them, stick close together in parallel rows, sprinkle plentifully with sugar and cinnamon to taste. Bake about three-quarters of an hour. Serve with cream. Rhubarb or any fruit can be used instead of apples.

PINEAPPLE CREAM—Mrs. M. E. Slusser

One can shredded pineapple; bring to a boil with a half pound of white sugar; strain over half an ounce of gelatine which has been dissolved in enough cold water to cover it. When cool stir in the beaten whites of three eggs and a half pint of whipped cream. Pour into a mold and set on ice.

INDIAN Pudding—Mrs. J. H. Faught

Scald one quart milk and gradually stir in one pint of Indian meal. Cook it slowly and thoroughly, then add to it one cup molasses and a little salt, and one cup finely chopped beef suet. When it is partly cold stir in a quart of cold milk. Butter a deep dish and bake slowly two or three hours.

COFFEE Pudding—Mrs. J. H. Faught

Strong coffee sufficient to moisten one quart bread crumbs, one cup brown sugar, three eggs, one teaspoon soda, one cup raisins, one cup currants, one teaspoonful each of cloves, allspice, and cinnamon. Steam one hour and serve with wine sauce.

MARSHMALLOW Pudding—Miss Nelle Mead

Dissolve one tablespoon of gelatine in a little cold water in a cup, and then fill the cup up with boiling water, stirring well. Break the whites of three eggs on a large platter. Pour over

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one cup sugar, one teaspoon flavoring, and over all pour the hot water and gelatine. Beat until stiff. Take out a cupful and tint with pink coloring. Alternate the white and pink mixture in a pudding dish that can be brought to the table. Serve with whipped cream.

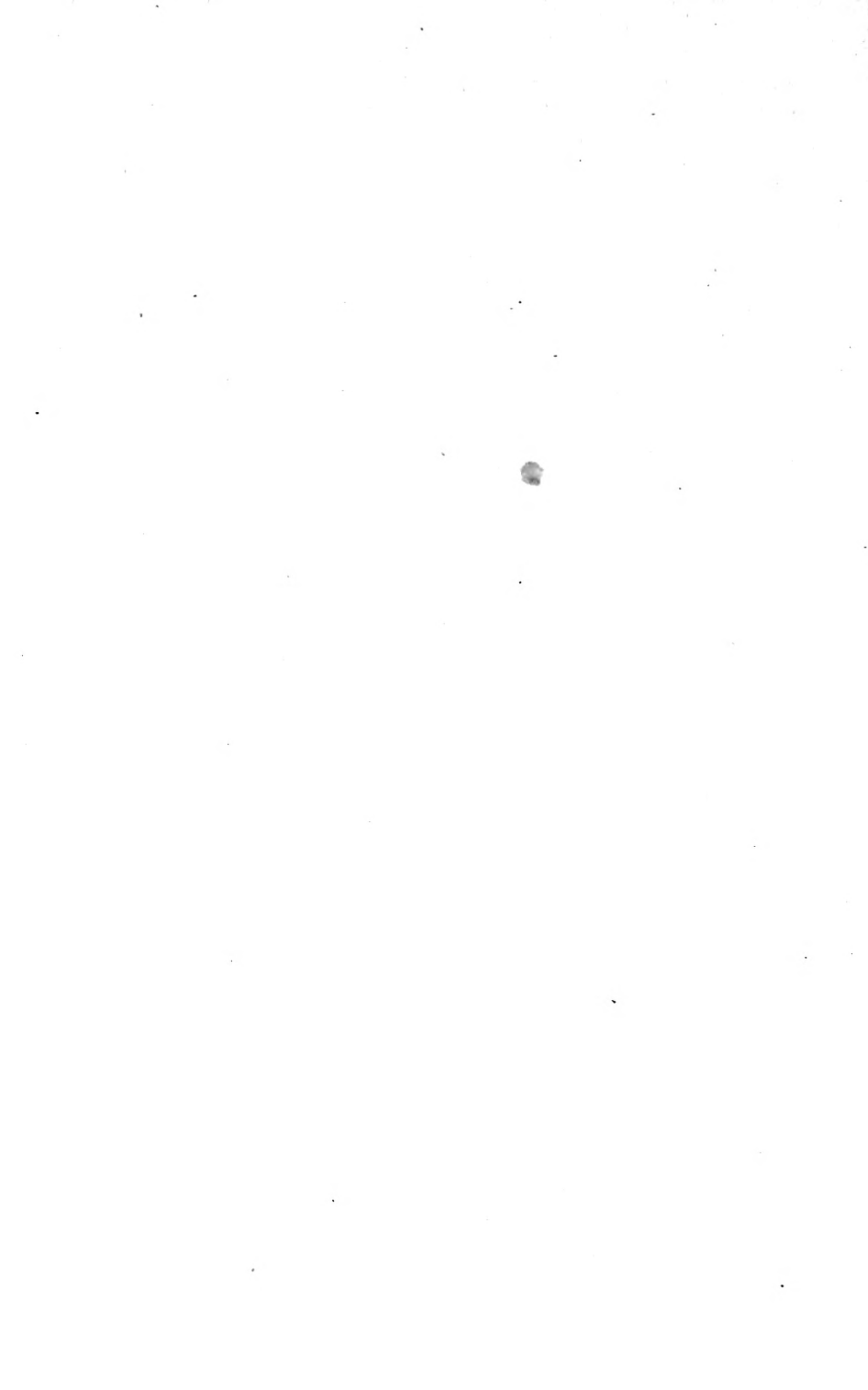
TAPIOCA ROLL—Mrs. F. W. Laughlin

Two eggs, three-fourths cup sugar, three-fourths cup flour, one and one-half tablespoons boiling water, one teaspoon baking powder. Bake in oblong pan spreading dough very thin. Soak one-half teacup pearl tapioca two hours in cold water, then boil in double boiler till it is clear. While boiling add one-half cup sugar and one teaspoon butter. Spread hot on cake and while cake is hot, and roll. Serve cold with whipped cream.

COCOANUT PIE—Mrs. F. W. Laughlin

One scant pint of milk, one-half teacup sugar, yolks of two eggs, one heaping tablespoon cornstarch, one teaspoon butter. In a bowl beat the eggs and sugar, add the cornstarch moistened in a little water. Beat all together thoroughly. Add to the scalding milk. Cook until it thickens, stirring all the time. When done add one cup fresh cocoanut. Place in a crust which has been already baked. Whip the whites of eggs to stiff froth, add two tablespoons sugar and spread over pie. Return to oven and brown.

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Pies



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--Holmes.

PUMPKIN Pie—Mrs. Estinghausen

One cup pumpkin, one cup milk, one-half cup sugar, two eggs, one rolled cracker, cinnamon and ginger to taste. This makes one large pie.

LEMON PIE FILLING—Mrs. McKisick

One and one-half cups sugar, yolks three eggs, two lemons, one and one-half tablespoons cornstarch, with a cup and a half of boiling water poured on it, a little salt. Cook above mixture until it begins to thicken, then pour it in the pie and cook again in the oven until brown, then add the whites with four tablespoons of sugar whipped in them. This will make one thick pie.

MOCK MINCE Pie—Mrs. Wood

One cup sugar, one cup raisins, one cup of clabber milk, one egg. Spices and one teaspoon flour, tablespoon vinegar and little salt.

MINCE MEAT—Miss Annie Laughlin

One-half pound suet chopped fine, two pounds beef and two pounds apples chopped, one cup sugar, two pounds raisins seeded, one-half pound currants, two cups boiled cider, two cups juice of sweet spiced fruit, one piece candied lemon peel, one piece citron (cut fine), one teaspoon salt, little cinnamon, one teaspoon nutmeg and allspice, a few raisins left whole, one cup vinegar.

GREEN TOMATO Pie—Mrs. Wood

One pint minced tomatoes, one pint minced tart apples, two cups sugar, one-half cup strong vinegar, two tablespoons flour, one teaspoon each of cloves, allspice, cinnamon, nutmeg and black pepper. (I sometimes add one teacup raisins, which is an improvement).

APPLE MERINGUE Pie—Miss Annie Laughlin

Stew seven apples until soft, while hot add one tablespoon butter, two tablespoons sugar and mash well. Beat four eggs, leaving out the whites of two, and stir into hot apple. Flavor with nutmeg and lemon juice. Bake with under crust as in custard pie. When done spread meringue made with whites of two eggs and one tablespoon of sugar over top and return to oven to brown.

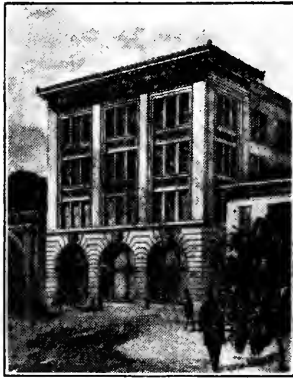
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PUFF PASTE FOR TARTS—Mrs. E. S. Denner

Have ingredients very cold; flour, water, lard, butter, and beaten white of egg. Begin by making paste of flour, lard, and water; then roll to half an inch in thickness, spread with the white of egg and the butter in bits, roll up and repeat three times.

LEMON Pie—Mrs. J. W. Mitchell

After removing the crusts from two slices of bread, each one-half inch thick, pour over them one cup boiling water; add one dessertspoon of butter, and beat thoroughly. Then add juice and grated rind of one lemon, one cup sugar, the yolks of two eggs well beaten, and a pinch of salt. Bake in a rich crust. When cool spread over it the well beaten whites of the eggs mixed with four tablespoons of sugar. Brown in oven.

CHEESE CAKES—Mrs. E. S. Denner

To a pint of curd, add a pint and a half of new milk, three beaten eggs, one cup of currants, one sugar, grated peel of lemon, pinch of salt, and a little nutmeg. Make puff paste and bake in pie pans without upper crust.

ORANGE CUSTARD Pie—Mrs. W. P. Slusser

One cup milk, one cup orange juice, one cup sugar, one large tablespooful of flour, a pinch of salt and two eggs. Stir orange juice and sugar together. Bring milk to a boil, add salt to milk; mix flour with milk to smooth paste, stir into boiling milk and let cook one minute. Remove from fire, add orange juice and sugar gradually, stirring until well mixed, then add yolks of two eggs well beaten. Line a deep pie pan with rich paste, pour in mixture and bake in moderate oven till custard is set. Make a meringue of the whites of the two eggs well beaten, two tablespoons of sugar and a little vanilla extract, spread over top and return to oven until a delicate brown. Serve cold.

CRACKER Pie—Mrs. T. L. Eckel

Six crackers, two eggs, one-half cup butter, one cup hot water, one cup sugar, one cup molasses, one-half pound chopped raisins, one-half cup vinegar, one teaspoon cinnamon, one nutmeg, one teaspoon cloves, and a little salt.

Frozen Dainties and Beverages

"An't please your Honour" quoth the peasant,
"This same dessert is very pleasant."

--Pope.

ICE CREAM—Mrs. Sutherland

To make one gallon, take one quart rich cream, one and one-half quarts milk, one and one-half cups sugar, one and one-half teaspoons vanilla or other flavoring as preferred. Freeze, then pack for one hour or more.

ICE CREAM—Mrs. Dwinelle

One quart milk scalded (not boiled), with three well beaten eggs, one and one-half cups sugar and one-third box of Cox's gelatine first dissolved in bowl of milk. Put this in a cool place over night. In morning add one quart of cream, two or three teaspoons vanilla and either new milk or more cream, enough to fill one gallon freezer within two or three inches of the top. Then freeze.

ICED TEA OR TEA PUNCH—Miss Annie Laughlin

Juice of three oranges and three lemons. Juice and pulp of one pineapple shredded finely with a silver fork; over this pour two cups sugar, add six lumps sugar rubbed briskly over the peel of the lemons and oranges; one quart strong cold tea, half ceylon and half green, and one quart of Apollinaris Water or ice water. Pour all this over a large lump of ice in a punch bowl and throw in one pint of any fresh fruit in season—strawberries, raspberries or currants.

FROZEN PUDDING—Mrs. Bryant

One generous pint milk, two cups granulated sugar, scant one-half cup flour, two eggs, two tablespoons gelatine, one quart cream, one pound French candied fruit, four tablespoons wine. Let milk come to a boil. Beat the flour, one cup of sugar and the eggs together and stir into the boiling milk. Cook twenty minutes and add gelatine, which has been soaking one or two

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hours in water, enough to cover it; set away to cool; when cool add wine, sugar, and cream; freeze ten minutes, then add fruit and finish freezing. Take out beater, pack smoothly and set away for an hour or two. When ready to serve, dip the tin in warm water, turn out cream and serve with whipped cream heaped around it.

PINEAPPLE SHERBET—Miss Annie Laughlin

One can pineapple, one pint sugar, one pint water, two tablespoons gelatine (Cox's), juice of three lemons. Boil sugar and water ten minutes, cool, add gelatine which has been dissolved in cup of water one hour. Add pineapple and lemon juice. At last add beaten whites of two eggs and two tablespoons Jamaica rum. Freeze.

NECTAR—Mrs. Sutherland

Take the pulp and juice of one dozen naval oranges, one and one-half dozen large bananas mashed to a smooth paste, one pineapple chopped fine, one cup shredded cocoanut, one and one-half cups sugar. Freeze.

MY DOCTOR'S ICE CREAM—Miss Annie Laughlin

One tablespoon gelatine soaked in one cup of milk one hour. Beat one egg yolk with one cup sugar, add one cup cold milk and stir this with cup of milk and gelatine. Put on stove and bring to scalding point, stirring well, and set away to cool. Take sufficient cream to nearly fill freezer (three pints) and whip with egg beaten until light, not stiff, add another cup sugar. Add prepared ingredients and flavor. Beat well and then add whites of seven or eight eggs beaten light. Freeze.

PLOMBIERE—Miss Annie Laughlin

Take the above recipe of ice cream and after the cream first begins to freeze add glazed fruit (sliced) of peaches, apricots, cherries, and pineapple.

AMBROSIA—Mrs. Sutherland

One dozen sliced bananas, one-half dozen oranges sliced very thin, one can pineapple chopped fine, one cup sugar. Mix thoroughly and serve ice cold.

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MILK SHERBET—Mrs. C. B. Laughlin

Six lemons, five cups sugar, two quarts milk, two tablespoons cornstarch. Squeeze juice of six lemons on four cups sugar and let come to boil, so as to form a sort of syrup. Put skins with a pint of water on stove and let simmer for ten minutes, then strain into syrup. Scald two quarts of milk with two tablespoons cornstarch and a cup of sugar. When cold put in freezer, and when it begins to stiffen, add syrup and freeze. This makes about three quarts.

MAPLE FRAPPE—Mrs. C. B. Laughlin

Six well beaten eggs (beaten separately), one quart cream, two cups maple syrup, one tablespoonful gelatine. Beat eggs well and add maple syrup; heat in double boiler stirring constantly until it thickens. Set aside to cool. Dissolve gelatine in one-half cup hot water; when cold add to whipped cream. Stir all together and freeze.

CREAM SODA, a Cooling Summer Drink—Mrs. J. H. Frese

Four pounds coffee sugar, three pints water, three grated nutmegs, whites of ten eggs well beaten, one ounce gum arabic, twenty drops lemon, or extract of any kind. Mix well, place over a slow fire, stir about thirty minutes, remove from the fire and strain. Divide into two parts. Into one half put eight ounces carbonate of soda, into the other half put six ounces tartaric acid. Shake well. When cold both mixtures are ready for use by pouring four spoonfuls both into separate glasses, each one-third full of water. Stir each and pour together, and you have a fine glass of soda, which you can drink at your leisure, as the gum and eggs hold the gas.

PINEAPPLE SUNDAE—Mrs. W. C. Fowler

Make a very heavy syrup of one and one-half cups white sugar and one-half cup water. Let boil about two minutes, then add one can grated pineapple, and boil about twenty minutes. Let this become ice cold before serving over any kind of ice cream. Nuts or berries can be substituted for the pineapple. Four or five drops of citric acid added to the pineapple makes it more tart.

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Shakespeare.

APPLE JELLY Cake—Mrs. McKisick

One and one-half cups sugar, one-half cup butter, one-half cup milk, three eggs, white of one left out, two and one-half cups flour, two teaspoons yeast powder. Bake in layers.

FILLING: One large grated apple, one lemon (grated rind and juice), one large cup sugar, one egg. Boil till jelly (ten or fifteen minutes).

NUT Cake—Mrs. A. Faught

One cup butter, one cup sugar, one-half cup milk, three cups flour, three eggs, one cup raisins, one cup walnuts (do not chop them but break them in pieces), one-half teaspoon soda, one teaspoon cream tartar. Bake two hours. Put walnuts on the frosting.

NUT Cake—Mrs. McKisick

One cup butter, two cups sugar, one cup milk, three cups flour, four eggs, two teaspoons baking powder, two cups finely chopped walnuts.

CREAM PUFFS—Mrs. A. Faught

Melt one-half cup butter in a cup of hot water and while boiling beat in one cup flour. Take from fire and when cold stir in three eggs one at a time without first beating them. Drop mixture on tins in small spoonfuls and bake in a moderate oven.

FILLING: One and one-half cups milk, two eggs, four tablespoons flour, sugar to taste and flavor with vanilla. Beat up eggs

and sugar and stir in the milk with flavoring and when it comes to a boil stir in flour mixed smooth in a little milk, cool and fill puffs by opening them a very little.

BELMONT Cake—Mrs. McKisick

One cup butter, three cups sugar, four eggs, one cup sweet milk, five cups flour, two pounds raisins, two teaspoons baking powder, one teaspoon cloves, one teaspoon cinnamon, one teaspoon nutmeg. Boil raisins fifteen minutes; when cold flour them well to prevent them from falling. Bake one hour. This will make two loaves.

LEMON COOKIES—Mrs. Eldredge

Two and a half cups sugar, two eggs, one large cup lard, one pint milk, flour enough to make rather stiff dough, five cents worth of baking ammonia dissolved in the milk, five cents worth of oil of lemon. Bake in quick oven.

GINGER BREAD—Mrs. Tartter

One cup sugar, one tablespoon lard, one-half cup molasses, one teaspoon soda, one cup sour milk, two cups flour, one teaspoon each of ginger, cinnamon and cloves.

WALNUT WAFERS—Mrs. Eldredge

One cup brown sugar, two eggs, pinch of salt, three heaping tablespoons flour, one cup chopped walnuts. One teaspoon for each wafer dropped on buttered tins and on top of each wafer place half a walnut. Bake in quick oven.

CREAM PUFFS—Mrs. Bryant

One-half pint hot water, four ounces butter, six ounces flour (sifted), five eggs. Boil water and butter; and while boiling stir in flour and beat until smooth; remove from stove and when lukewarm add beaten yolks and then beaten whites of eggs. Drop on buttered pans and bake in moderately hot oven. Fill with whipped cream.

PLAIN DOUGHNUTS—Mrs. Tartter

One cup sugar, one cup sour milk with a scant teaspoonful of soda, one or two eggs, one large spoon of melted butter. Nutmeg for flavoring, flour sufficient to roll out.

COOKIES—Mrs. Ford

Cream half a pound of butter and half pound sugar, add two eggs, two tablespoons milk, then three-quarters pound flour and half pound cornstarch and two teaspoons baking powder. Mix into stiff dough, roll out quarter inch thick. Sprinkle over with sugar, cut with round cutter; flavor to taste.

FRUIT Cake—Mrs. MaKee

One pound sugar, one-half pound butter, five well beaten eggs (reserve whites until the last), one teaspoon ground cinnamon, one teaspoon ground cloves, one teaspoon ground allspice, one-half a nutmeg, one teaspoon of soda in six cups sifted flour, one pound each of currants and raisins, one-half pound citron, one cup shredded cocoanut, one cup almonds or walnuts. Stir well, and just before baking, add one cup thick sour cream. Bake slowly for three hours.

"BRACKEN" SPICE LAYER Cake—Miss Annie Laughlin

One-half cup butter, one cup sour milk, one and one-half cups brown sugar, two and one-half cups flour, two eggs, one teaspoon soda, cinnamon, nutmeg, cocoa and a little cloves. After all is well beaten, add one teaspoon baking powder. Bake in layers.

FILLING FOR CAKE WITHOUT EGGS: Two cups sugar, butter size of egg, three-quarters cup sweet milk. Boil twenty-five minutes, then beat until stiff.

ORANGE Cake—Mrs. Dwinelle

Two oranges, two cups sugar, two cups flour, one-half cup water, five eggs, one-half teaspoon soda and one teaspoon cream tartar. Use the juice and grated rind of oranges. This makes a good moist sponge cake or a layer cake, by reserving the juice and rind of one orange and white of one egg to mix with powdered sugar for spreading on each layer.

MARBLE Cake—Mrs. J. H. Faught

One-half cup butter, one cup brown sugar, yolks of four eggs, one-half cup milk, one teaspoon (each) cinnamon, allspice, cloves, two and one-half cups flour, one teaspoon baking powder.

WHITE PART: One-half cup butter, one cup white sugar, whites of four eggs, one-half cup milk, two and a half cups flour, one teaspoon baking powder. Flavor with lemon.

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LEMON Cake—Mrs. Harvey

Break two eggs into a common sized cup and fill with rich sweet cream. Turn into a mixing bowl, add one cup of sugar, one cup flour, two teaspoons baking powder. Beat together thoroughly. Bake in two pie pans, when almost cold split with a broad bladed knife, and put in the following filling.

FILLING: One cup boiling water, one cup sugar, two table-spoons cornstarch, mixed smooth with little cold water, butter size of a walnut, yolks of two eggs and juice of two lemons. Have water boiling, add cornstarch, sugar, and butter. Let boil until clear and then add eggs and juice of lemon. Boil a few minutes.

LADY BALTIMORE Cake—Mrs. J. G. Smith

One-half pound butter, one pound sugar, one-half pint milk, eight eggs, one pound flour, four teaspoonfuls baking powder. Flavor with almond or vanilla. Cream sugar and butter, add beaten yolks, then milk, flour, and well beaten whites of eggs. Bake in quick oven in five or six layers.

FILLING: Boil three cups of powdered sugar and three-fourths cup of water about five minutes. Stir the boiling syrup into four eggs beaten together. Mix with two cups of chopped raisins and two cups of chopped blanched almonds. Flavor with vanilla and spread between layers.

SPICE Cake—Mrs. Compton

Two cups sugar, one cup of butter, one cup sour milk, three cups flour, one cup fruit (currants and raisins), three eggs, one teaspoon cloves, one teaspoon cinnamon, one teaspoon nutmeg, one teaspoon soda put in dry.

GINGER SNAPS—Mrs. Wood

Two cups sugar, two cups molasses, one cup butter or lard, four eggs, six teaspoons soda, twelve teaspoons of ginger. Flour enough to make a stiff dough.

CREAM Cake—Mrs. Compton

One cup of sugar, one cup of cream and milk mixed, one egg, two and a half cups flour, one teaspoon soda, two teaspoons cream tartar, pinch of salt.

CREAM FOR FILLING: One cup sweet cream whipped, two tablespoons sugar, one teaspoon lemon. (I usually put lemon in cream and vanilla in cake.)

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SOFT GINGER BREAD—Mrs. McKisick

One cup molasses, one-half cup butter, one cup brown sugar, one cup sour milk, three cups flour, three eggs, one teaspoon soda. Flavor with ginger and a little cinnamon.

CHOCOLATE Cake and FILLING—Miss Ella Wood

One cup sugar, one-half cup butter, one-half cup sweet milk, one and one-half cups flour, two teaspoons baking powder. Whites of four well beaten eggs added last.

FILLING: Three-quarters cup grated chocolate, three-quarters cup sweet milk, one-half cup sugar. Yolks of four well beaten eggs, one teaspoon vanilla. Boil until it strings from spoon.

APPLE FRUIT Cake—Mrs. Jeff. Maddux

Soak two cups of dried apples over night. In the morning drain and chop fine, add one cup of molasses and let it boil slowly for three or four hours, until the molasses thickens. Let stand until cool, then add one and a half cups brown sugar, one cup butter, half cup sour milk, one teaspoon cloves, one teaspoon allspice and one of cinnamon, one teaspoon soda, three eggs, three and one-half cups flour. Bake in two square or one five quart tin. If baked in the large tin bake slowly for two and a half hours. A teaspoon of baking powder added makes the cake lighter.

DRIED APPLE Cake—Mrs. A. Faught

One and a half cups brown sugar, one-half cup melted butter, four eggs, four and a half cups flour, two and a half teaspoons soda. Soak two cups dried apples over night, drain and chop fine in the morning. Boil apples two hours in three cups molasses. Let mixture cool, then add two cups seeded raisins, cloves, cinnamon and allspice to taste. Mix with first mixture and bake.

STRAWBERRY SAUCE FOR PLAIN Cake—Mrs. Bryant

Beat one-half cup butter and one cup sugar to a cream. Add the white of one egg beaten stiff and a large cup of ripe strawberries mashed. Pour over plain cake and serve.

LEMON FILLING—Mrs. Miller

One cup sugar, one teaspoon flour, one tablespoon water, one lemon, juice and peel, one egg. Boil until thick in double boiler.

BOILED WHITE FROSTING—Mrs. Bryant

One pint sugar, just enough water to moisten it. Boil until it strings from the spoon. Have the whites of two eggs beaten to a stiff froth and pour drop by drop the hot syrup on it. Beat continually until thick enough to spread on cake. Flavor with vanilla.

ICING—Mrs. Tartter

Two cups sugar, butter size of an egg, three-quarters cup milk. Boil about ten minutes, then beat until thick.

MARSH-MELLOW FILLING—Mrs. Bryant

Dissolve over night three-quarters of a pound of marsh-mellows in one-half pint cream. In the morning beat until smooth and spread between layers and on top of cake.

ANGEL Cake—Miss Annie Laughlin

Whites of eleven eggs, one and one-half tumblers (one and one-half pints) sifted granulated sugar, one tumbler sifted flour, one teaspoon vanilla, one scant teaspoon cream tartar. Sift the flour four times, then add cream tartar and sift again. Sift sugar four times; mix flour and sugar and sift four times; beat the whites of eleven eggs on a large platter until very light, add pinch of salt, vanilla and three tablespoons cold water, beating continually. Sift in dry ingredients, stirring just enough to take it all up. Bake about forty-five minutes, using a new cake pan or a pan that has never been greased. Do not open oven door until cake has been in fifteen minutes. When done, take from oven and turn cake pan upside down to cool, letting edge of pan rest on three cups. When cold, take out of pan by loosening around edge with knife; then ice.

ICING: One and a half tumblers sugar, one-half tumbler cold water, one-fifth teaspoon cream tartar. Stir until all melted and strain; now place on stove and boil until it hairs. Do not stir while boiling. When done pour in a platter, and when partially cool, add one teaspoon lemon juice. Beat until cold; if icing gets too cold or stiff set platter on stove.

WALNUT Cake—Mrs. M. E. Slusser

Whites of six eggs beaten light, one and one-half cups white sugar, two cups flour, one-half cup butter, one-half cup sweet milk, one teaspoon baking powder, two cups walnuts chopped fine. Mix cake thoroughly and then add nuts and bake in a moderate oven; flavor with lemon.

ICING: One cup white sugar, enough water to dissolve it. Boil until it strings. Pour over the beaten white of one egg while hot, beating all the time.

LAURA'S BIRTHDAY Cake—Miss Annie Laughlin

One cup butter, one cup sweet milk, two cups pulverized sugar, three cups flour, one-half cup cornstarch, four eggs, two teaspoons baking powder, one teaspoon vanilla. Bake in loaf.

CHOCOLATE Cake—Mrs. M. E. Slusser

Two cups white sugar, one cup butter, one cup sweet milk, two cups flour, one cup cornstarch, whites of five eggs well beaten, one heaping teaspoon baking powder.

FILLING: Two bars of Eagle brand chocolate dissolved, whites of two eggs beaten stiff, two cups sugar, boil until it strings. Flavor with vanilla.

COOKIES—Mrs. Voss

Two eggs, one and one-half cups butter, two cups sugar, one cup milk, one teaspoon soda, two teaspoons cream tartar, flavor with vanilla; flour enough to make a stiff batter.

GINGER COOKIES—Mrs. Voss

One cup sugar, one cup molasses, one cup butter, one egg, one tablespoon vinegar, one tablespoon ginger, one teaspoon soda dissolved in boiling water, mix like cooky dough, rather soft.

SCOTCH FRUIT Cake—Mrs. S. J. Briggs

One cup butter, two cups white sugar, one cup milk, four cups flour well sifted with two heaping teaspoons baking powder, nine eggs beaten, yolks and whites separately, one pound raisins, one-half pound currants, one-quarter pound citron. Cream butter and sugar, add milk gradually, then beaten yolks of eggs, and lastly, while stirring in the flour, the whites well whipped. Flavor with one teaspoon each, lemon and vanilla. Have raisins seeded and citron sliced thin. Wash and dry currants before using, and flour all fruit slightly. In putting in

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pan place first a thin layer of cake, then sprinkle in some of the three kinds of fruit, then a layer of cake and so on, always finishing off with a thin layer of cake. Bake in a moderate oven for two hours. (Tested by many and never failed.)

DELLA'S CHOCOLATE Cake—Miss Annie Laughlin

One cup butter, two cups sugar, one cup sweet milk, three cups flour, whites of seven or eight eggs, two teaspoons yeast powder, one teaspoon vanilla. Bake in dripping pan.

FILLING: One cup chocolate, three cups sugar, three-quarters cup sweet milk, three eggs. Mix thoroughly and boil twenty minutes. Let it cool a little before putting on cake.

COCOANUT POUND Cake—Mrs. Voss

One-half cup butter, two cups sugar, one cup milk, five eggs beaten stiff, one teaspoon soda and two of cream tartar stirred into four cups sifted flour. After beating all well together add a small cocoanut grated. Line the cake pans with well buttered paper. Spread over the top a thin frosting sprinkled thickly with cocoanut.

NANNIE'S LAYER Cake—Miss Annie Laughlin

One-half cup butter, one cup milk, two cups sugar, three cups flour, four eggs, two teaspoons baking powder. Flavor to taste. Put sugar and flour in mixing bowl and stir well. Beat eggs separately, add milk to yolks, add this to flour and stir well. Add butter warmed and beat thoroughly. Now add baking powder, and last cut and fold in the whites of eggs well beaten.

FAMILY FRUIT Cake—Mrs. Knight

Three pounds dry flour, one pound sweet butter, one pound sugar, three pounds stoned raisins, two pounds currants, three-quarters pound sweet almonds blanched, one pound citron sliced fine, twelve eggs, one tablespoon each allspice and cinnamon, two tablespoons nutmeg, one teaspoon cloves, one wineglass wine, one-half pint brandy (wine may be omitted if desired), one coffee cup molasses with spice in it, steep this gently twenty or thirty minutes, not boiling hot; beat the eggs very light, put fruit in last stirring it gradually; also a teaspoon of soda dissolved in a tablespoon of water. The fruit should be well floured; if necessary add flour after the fruit is in. Butter a sheet of paper and line the pan, bake three or four hours according to

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thickness of loaves, in a tolerably hot oven and with steady heat. Let it cool in the oven gradually. Ice when cold. It improves the cake to add three teaspoons baking powder to the flour. This is a fine wedding cake recipe, and can be made smaller by taking one-third of all the ingredients required.

WHITE CAKE WITH CAROMEL FILLING—Miss Annie Laughlin

Whites of eight eggs, two cups white sugar, one cup butter, one cup milk, three and one-half cups flour, one-half cup corn-starch, two teaspoons baking powder. Bake in layers.

CAROMEL FILLING: One and one-half cups cream, one and one-half cups brown sugar, three tablespoons butter, three tablespoons vanilla, two tablespoons flour. Cook until thickens and spread between layers.

NUT Cake—Mrs. W. E. Woolsey

Two tablespoons butter, two cups granulated sugar, two eggs (beaten separately), one cup sweet milk, three cups flour, one teaspoonful baking powder, one pint nuts (mixed, or of one kind as convenient) blanched and chopped. Flavor with one teaspoonful vanilla. Put in buttered tin and bake in moderate oven. The longer it is kept the better it grows. Iced and with nut-meats on top, it is very attractive.

ROCKS—Miss Blanche Hoffer

One and one-half cups brown sugar, one and one-half pounds chopped walnuts, three-fourths pound raisins, one cup butter, one teaspoonful cinnamon, one teaspoonful soda, one pinch salt, two and one-half cups flour, three eggs.

RASPBERRY Cake—Mrs. M. D. Brown

One and one-half cups unsifted flour, one cup sugar, three eggs, one and one-half teaspoonfuls cream of tartar, one-half teaspoon soda, seven tablespoonfuls milk. Bake in layers.

FILLING: One cup raspberries thoroughly mashed, two-thirds cup sugar, white of one egg. Beat until thick and spread between and on top of layers.

GOLD LOAF Cake—Mrs. J. M. Laughlin

Yolks of eight eggs, one and one-fourth cups granulated sugar, two-thirds cup butter, two-thirds cup sweet milk, two and one-half cups flour, one teaspoon cream of tartar, scant half teaspoon soda, flavor to taste. Sift flour once and measure, add soda and sift three times. Cream butter and sugar. Beat yolks

about half, then add cream of tartar and beat to a stiff froth. Add this to creamed butter and sugar, and stir thoroughly; add milk, then flour, then flavor; stir very hard. Put in a slow oven. Bake in Mrs. Van Deusen's pans, or pans that have never been greased.

WHITE LOAF Cake—Mrs. J. M. Laughlin

Whites of eight eggs, one and one-fourth cups granulated sugar, three-fourths cup butter, one-half cup sweet milk, two and one-half cups flour, one teaspoon cream of tartar, scant half teaspoon soda. Flavor to taste. Sift the flour once and measure; add soda and sift three times. Cream butter and sugar; whip whites of eggs to a foam, then add cream of tartar and whip until very stiff; add creamed sugar and butter, then milk, then flour, then flavor, and stir very hard. Put in a slow oven.

MACAROONS—Miss Annie Laughlin

Whites of three eggs beaten to stiff froth; add one-fourth pound powdered sugar, one-half pound cocoanut, one-half pint rolled and sifted cracker crumbs. Flavor with bitter almond. Drop on buttered paper, making little cakes.

CAKE FILLING—Miss Abbie Finley

One cup brown sugar, one cup white sugar, one cup water, nine tablespoons vinegar. Boil until thick like candy. Then stir in the beaten whites of two eggs and a quarter of a pound of marshmallows. Boil up again and spread between layers, letting each layer of filling cool before placing another on top of it.

"FANNY'S" WHITE Cake—Mrs. Jos. DuBois

Two cups sugar and three-fourths cup butter creamed together; one cup milk, whites of six eggs well beaten, three cups flour, and one teaspoon baking powder. Flavor.

COCOANUT KISSES—Miss Irma G. Slusser

Beat together the whites of two eggs with as much granulated sugar as they will hold, making a rather stiff batter. Add a piece of butter the size of a walnut, and half a teaspoonful of vanilla or lemon extract. When beaten perfectly smooth add grated cocoanut, which should be fresh and carefully prepared.

Stir in the cocoanut, beating for a few minutes. Then drop upon buttered tins, let stand a few minutes, and then place in the oven until slightly brown.

CORONA BRIDE'S Cake—Miss Abbie Finley

Cream together one scant cup butter and three cups of sugar; one cup milk, the beaten whites of twelve eggs; sift three teaspoonfuls of baking powder into cup of cornstarch mixed with three cups of sifted flour. Mix well together and flavor to taste.

DEVIL Cake—Mrs. M. D. Brown

One-half cup butter, one-half cup sweet milk, one cup brown sugar, two cups flour, two eggs, one teaspoon soda (level) dissolved in milk. Boil the following to a cream (don't scorch) and stir into the above while hot: One-half cup milk, three-fourths cup brown sugar, yolk of one egg, one cup ground chocolate, two teaspoons vanilla. Bake in layers.

FILLING: Two cups white sugar, eight tablespoons water. Boil until it spins a thread, then pour it onto the whites of two eggs well beaten. Beat until cool. Chocolate may be added to make the filling darker.

APPLE FILLING—Mrs. J. H. Frese

Four grated apples, one grated lemon rind and piece of lemon, one egg, one cup sugar, piece of butter size of a walnut. Boil all together until creamy, or until it drops from spoon, stirring all the time. Let it cool before using.

POTATO CARAMEL Cake—Mrs. C. B. Laughlin

One cup butter, one and three-quarters cups sugar, four eggs, two cups flour, one and one-half cups mashed potatoes, one cup chopped nuts, one cup chocolate, one-half cup milk, three teaspoons baking powder, one-half teaspoon each cinnamon, allspice, nutmeg, one-fourth teaspoon cloves, vanilla, salt. Bake in layers. Use caramel filling.

WORLD'S FAIR Cake—Mrs. John Clay

One and one-half cups sugar, one-half cup butter, one-half cup sweet milk, one and one-half cups flour, three eggs beaten separately, one large teaspoonful baking powder, six tablespoonfuls chocolate. When all is well mixed add three level teaspoonfuls of sugar dissolved in two tablespoonfuls scalded milk. Bake in large flat dripping pan.

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FROSTING: Two cups granulated sugar, butter size of an egg, three-fourths cup sweet milk. Boil fifteen minutes. Stir until just cool enough to spread on cake. Flavor with vanilla.

MOLASSES Cake (Without Eggs)—Miss C. Denner

One cup sugar, one of molasses, one of sour milk, four of flour, half a cup of butter and lard mixed, one teaspoonful soda dissolved in the milk. Beat up quickly and bake in two pans.

ROLL JELLY Cake—Miss C. Denner

One cup sugar, two eggs, beat until very light; one cup flour, two teaspoonfuls baking powder; lastly four tablespoons boiling water. Bake in dripping-pan, spread with jelly and roll.

POTATO Cake—Miss Abbie Finley

Two cups sugar, one cup butter, one-half cup milk, four eggs, one cup mashed potatoes, one cup grated chocolate, one cup chopped walnuts, two cups flour, two teaspoons baking powder. Flavor.

SPONGE Cake—Mrs. J. M. Laughlin

Four eggs, beaten separately, one cup flour, one cup sugar, one teaspoon baking powder. Cream yolks of eggs with sugar, then add flour and baking powder, and well beaten whites. Stir all together well and bake in a moderate oven.

COOKIES—Mrs. Fenton

Four eggs, one and three-fourths cups sugar, one cup shortening, four tablespoons sour cream or milk, one level teaspoon soda dissolved in cold water, nutmeg or other flavoring, flour to make a soft dough.

GERMAN PUFF DOUGHNUTS—Mrs. J. H. Frese

Two eggs, one quart flour, a little salt. Mix with milk or water stiff enough to roll very thin. Cut in strips or squares, fry in hot lard or oil. Sprinkle sugar and cinnamon over them when brown.

CAKE FILLING—Miss Annie Laughlin

One-fourth pound sweet butter (unsalted), one cup powdered sugar, beaten very light; stir in yolks of two eggs and one-half cup steamed Baker's Chocolate; vanilla.

SUNSHINE Cake—Mrs. J. M. Laughlin

Whites of seven eggs, yolks of five eggs, one and one-fourth cups granulated sugar, one cup flour, scant one-third teaspoon cream of tartar, pinch salt added to whites before whipping, flavor to taste. Sift, measure, and set aside flour and sugar. Separate the eggs, beat yolks to a stiff froth, beat whites to a foam, and add cream of tartar and whip until very stiff. Add sugar to the whites and beat, then yolks and beat, then flavoring, then flour and fold lightly through.

PORK Cake—Mrs. John Clay

One pound fat salt pork entirely free of lean or rind, chopped so fine as to be almost like lard; pour one-half pint boiling water upon one pound raisins seeded and chopped, one-fourth pound citron shaved into shreds; two cups sugar, one cup molasses, one teaspoonful saleratus rubbed fine and put in the molasses. Mix these all together and stir in sifted flour to make the consistency of common cake mixture; then stir in one ounce each of cinnamon and cloves, two ounces nutmeg. Be governed about the time of baking it by trying with a sliver; when nothing adheres it is done. Bake slowly.

CARAMEL Cake—Mrs. J. H. Mitchell

Cream together one cup sugar and one tablespoonful butter. Add yolk of one egg, two small cups of flour sifted with two teaspoonfuls baking powder, salt, and one cup milk. Beat thoroughly and bake in layers.

FILLING: One and one-half cups brown sugar, one-half cup water. Boil until it strings. Remove from stove and add the well beaten white of one egg. Flavor with vanilla and beat until thick enough to spread.

DOUGHNUTS—Mrs. G. O. Guy

One egg, one-half cup sugar, beaten together. Add seven teaspoonfuls melted lard, pinch of salt, one nutmeg, one cup sweet milk, about one quart flour, two teaspoons baking powder. This makes about thirty doughnuts.

DOUGHNUTS—Miss M. J. Briggs

One and one-half cups sugar, one cup sour milk, two cooking spoons sour cream, two eggs, one teaspoon soda dissolved in milk, one teaspoon ginger, one nutmeg, salt, flour to make soft dough.

LEMON HONEY—Mrs. J. H. Faught

Six well beaten eggs, grated rind of one lemon, juice of three lemons, one pound white sugar, one-quarter pound butter. Stir butter and sugar to a cream and add lemon. When hot add eggs. Stir briskly for five minutes, remove and cool. Can be kept for months. To be used for cakes or tarts.

FRUIT Cake—Mrs. W. C. Fowler

One and one-half cups butter, three cups sugar, one and one-half cups milk and thin cream mixed, six cups sifted flour, four eggs, one glass sherry wine, one and one-half pounds raisins, one and one-half pounds currants, one-fourth pound citron, two (or less) cups dried prunes (which have been boiled for an hour in syrup), one-half glass tart jelly, either plum or berry, one teaspoonful each of cinnamon, nutmeg, allspice, one-half teaspoonful cloves. Flour fruit before mixing.

NUT Cake—Miss M. J. Briggs

One cup seedless raisins, one cup chopped nuts (one kind or mixed nuts), one and one-half cups sugar, three-fourths cup butter, one cup sweet milk, three eggs, two teaspoons baking powder, flour to make stiff dough.

ROLLED OATS MACAROONS—Mrs. Baldwin

One cup brown sugar, one egg, one tablespoon melted butter, one teaspoon vanilla, one teaspoon baking powder, one and one-half cups rolled oats. Drop on buttered pans in pieces about the size of a walnut, two or three inches apart. Bake in quick oven.

GINGER Cake—Mrs. G. O. Guy

One cup molasses, one tablespoon lard and one of butter, one-half cup boiling water. Beat together, then beat in the yolk of one egg, one and one-half cups flour, one teaspoon ginger, one teaspoon soda in a little hot water. Beat in white of one egg last.

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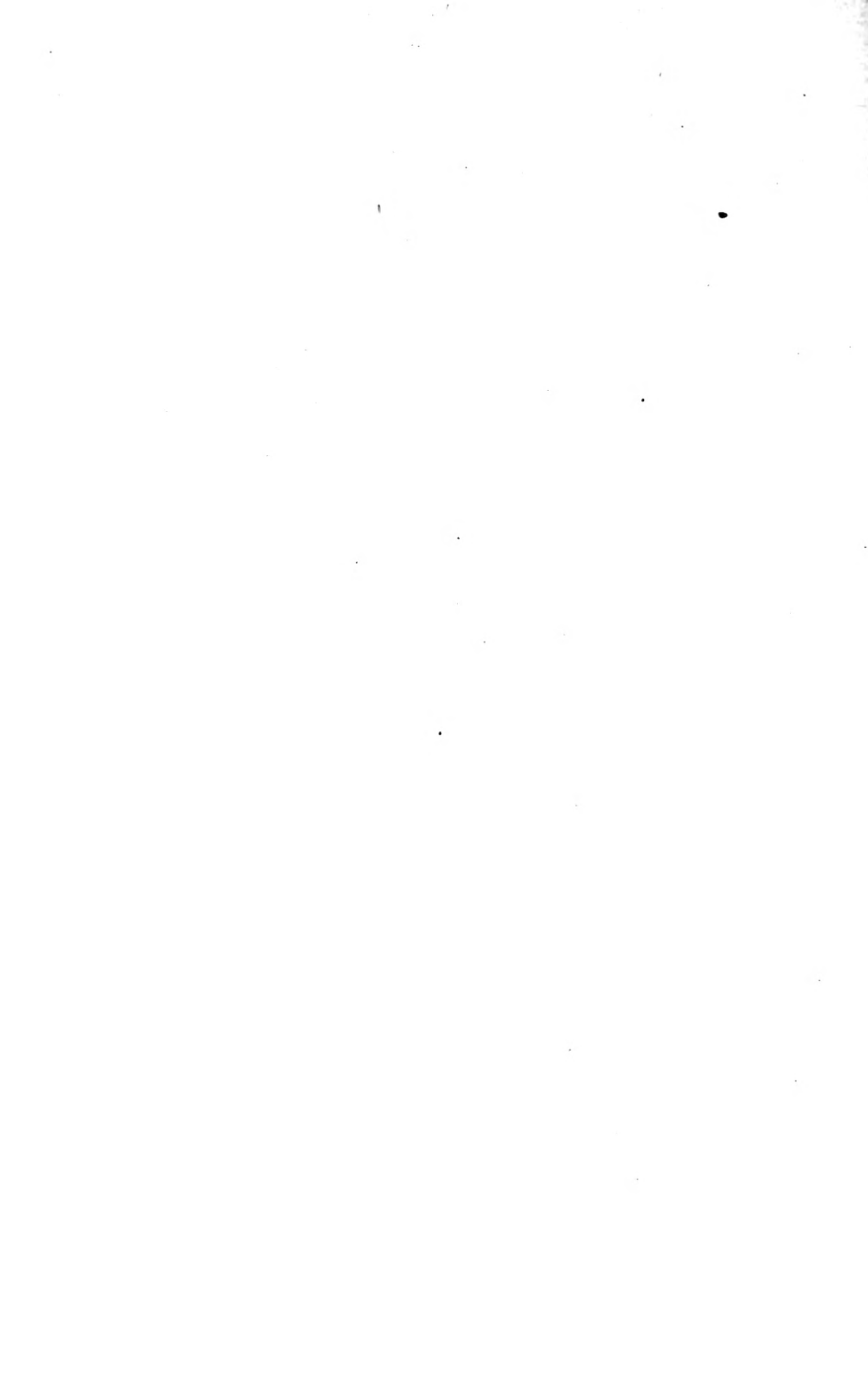
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Pickles



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GRAPE Pickles—Mrs. Jas. H. Laughlin

One gallon grapes, one quart vinegar, one quart sugar, two tablespoons cinnamon, two tablespoons cloves. Free bunches of muscat grapes (of withered grapes) and wash well. Now dip several times into a kettle of boiling water and place in stone jar. Boil sugar and vinegar together with spice which is tied up in thin cloth; pour over grapes hot. Let cool and tie up well.

Pickled GRAPES—Mrs. A. Faught

Fill a jar with layers of sugar and nice bunches of grapes, not too ripe; fill one-third full of good cold vinegar and cover tightly.

PLUM JAM—Mrs. Dwinelle

To seven pounds of Damson plums add four pounds sugar, one pint vinegar, one tablespoon ground cloves and one small spoonful whole mace. Put spice in a bag. Boil four hours over slow fire, stirring occasionally.

Pickled GREEN TOMATOES—Mrs. James Laughlin

One peck green tomatoes, one dozen onions. Slice tomatoes and onions thin and sprinkle with one pint salt. Let stand over night; next morning drain and cover with vinegar and one-quarter pound of mustard seed and a few sticks of cinnamon. Tie up loosely in cloth, one-half pound mustard, one ounce cloves, one ounce of ginger. Let all simmer about twenty minutes.

TOMATO CATSUP—Mrs. Purrington

Twenty large ripe tomatoes, six good sized onions, three large green peppers, three tablespoons salt, six tablespoons brown sugar, three teaspoons ground cinnamon, two small teaspoons ground ginger, one-half teaspoon ground cloves, six cups good vinegar. Mash the tomatoes, chop or slice the onions and

peppers. Mix all in a porcelain kettle and boil till perfectly soft and when cool rub them through a colander and cook down to a proper consistency, that of catsup, and bottle for use.

GREEN TOMATO PRESERVES—Mrs. Jeff. Maddux

Eight pounds of small green tomatoes (pierce each with a fork), seven pounds sugar, the juice of four lemons, one ounce of ginger and mace mixed. Heat all together slowly and boil until fruit is clear. Take from kettle in a perforated skimmer and spread on dishes to cool. Boil syrup till thick, put fruit in jars and pour syrup over hot. Keep in a cool dry place.

PICALILLI—Mrs. J. H. Faught

Two dozen cucumbers, two heads cabbage chopped fine and let stand over night with two cups salt mixed in it. Fifteen long green peppers chopped fine, five dozen small silver onions. Soak peppers and onions well in salt water, drain all thoroughly, two ounces white mustard seed, two ounces celery seed, one ounce timmeric powder, one-half pound mustard dissolved in vinegar, one-half pound brown sugar, cover all with cider vinegar and boil thirty minutes.

CHILI SAUCE--Mrs. Baldwin

Two red peppers, eighteen ripe tomatoes, six large onions, three cups of vinegar, two tablespoons salt, six tablespoons sugar, one tablespoon mustard, one tablespoon cinnamon. Chop tomatoes, onions and peppers fine. Boil one hour; then add vinegar, mustard, salt and sugar. Seal well.

HYDEN SAUCE—Miss Annie Laughlin

One gallon finely chopped cabbage, one-half gallon finely chopped green tomatoes, one quart finely chopped onions, one pint finely chopped green peppers. Remove seeds from green peppers, sprinkle with a tea cup of salt. Let stand about six hours and then bag and hang up to drain. Let hang all night. In morning place on stove two quarts vinegar, two pounds brown sugar, two ounces Tumeric, one tablespoon celery seed, one tablespoon cinnamon, four tablespoons ground mustard. Heat to boiling and add the chopped greens. Set on back of stove and simmer twenty minutes. Set in small jars and cover with grated horseradish.

ADELE'S Pickles—Miss Annie Laughlin

Pick small cucumbers fresh from vine, put in a jar and cover with water, allowing one pint of salt to one gallon of cucumbers. Let soak over night. Next morning place one-half gallon of vinegar on stove, let come to near a boil, put pickles in and let simmer about ten minutes (be sure and not let them boil.) At the same time put on the stove in another kettle one-half gallon vinegar (more or less according to how many jars are to be put up.) To this vinegar add one pint sugar, one-half teaspoon alum, two tablespoons black pepper, mustard, ginger, cinnamon and mace. Tie spices up in a bag and boil slowly ten minutes. When pickles have simmered long enough pack down in glass jars. Pour over the hot spiced vinegar, put in a good piece of horseradish and five or six cloves to each jar and seal.

APPLE AND CRANBERRY JELLY—Mrs. R. H. Thomson

Two cups apple juice, one cup cranberry, three cups sugar. When you are tired of making plain apple jelly, this is very pretty and the flavor is excellent.

MUSTARD Pickles—Mrs. W. P. Slusser

One quart each small whole cucumbers, large cucumbers sliced, green tomatoes sliced, and small button onions; one large cauliflower divided into small parts, and four green peppers cut fine. Make a brine of four quarts of water and one pint of salt; pour it over the mixture of vegetables and let it soak twenty-four hours. Heat just enough to scald it, and turn into a colander to drain. Mix one cup of flour, six tablespoons of ground mustard, and one tablespoonful of tumeric with enough cold vinegar to make a smooth paste, then add one cup of sugar and sufficient vinegar to make two quarts in all. Boil this mixture until it thickens and is smooth, stirring all the time. Then add the vegetables and cook until well heated through. Put in jars and seal.

PRUNE Pickles—Mrs. Jas. H. Laughlin

One pint very strong vinegar, three pints sugar, one tablespoon cinnamon, one tablespoon allspice, one teaspoonful cloves. Stir and let come to a boil. Put in enough prunes to make a pint jar full, leave them in just long enough to be heated through, and fill pint jar with hot prunes, adding as much juice as jar will hold, and seal. Put more prunes in the boiling vinegar and proceed as before.

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CHILI SAUCE—Mrs. G. O. Guy

Peel and cut in small pieces twenty ripe tomatoes, two red peppers, two onions, four cups vinegar, four tablespoons sugar, two tablespoons salt, two tablespoons ginger, one tablespoon each cloves and allspice. Boil two hours and bottle.

SPICED CHERRIES—Mrs R. H. Thomson

Eight pounds Queen Anne cherries (stones removed), four pounds sugar, one-half cup vinegar, and two tablespoons cloves. just enough water to moisten sugar. Let them come to a boil, then put in two tablespoons whole cloves tied in a thin cloth. In a few minutes put in the vinegar, then remove the fruit into the jars and let the syrup boil down a little. Pour into the jars and seal.

CHICAGO CHILI SAUCE (No Cooking)—Mrs. M. J. Granger

One peck ripe tomatoes peeled and chopped fine. Drain as dry as possible. Two cups chopped onions, two cups chopped celery, two cups sugar, one-half cup salt, four ounces white mustard seed, one teaspoon ground mace, one teaspoon black pepper, one teaspoon ground cinnamon, four green peppers chopped fine, three pints vinegar. Mix well and put in jars. Seal and turn upside down over night.

OIL Pickles—Mrs. Chas. Hoffer

Take one hundred small cucumbers and seventy-five small white onions. Slice very thinly, separately, and soak over night in salt water. Drain in the morning and pack in a jar in alternate layers with mustard and celery seed sprinkled in. Pour over all olive oil and vinegar in proportion of one-third oil to two-thirds vinegar. Keep two weeks before using. More oil can be used if desired.

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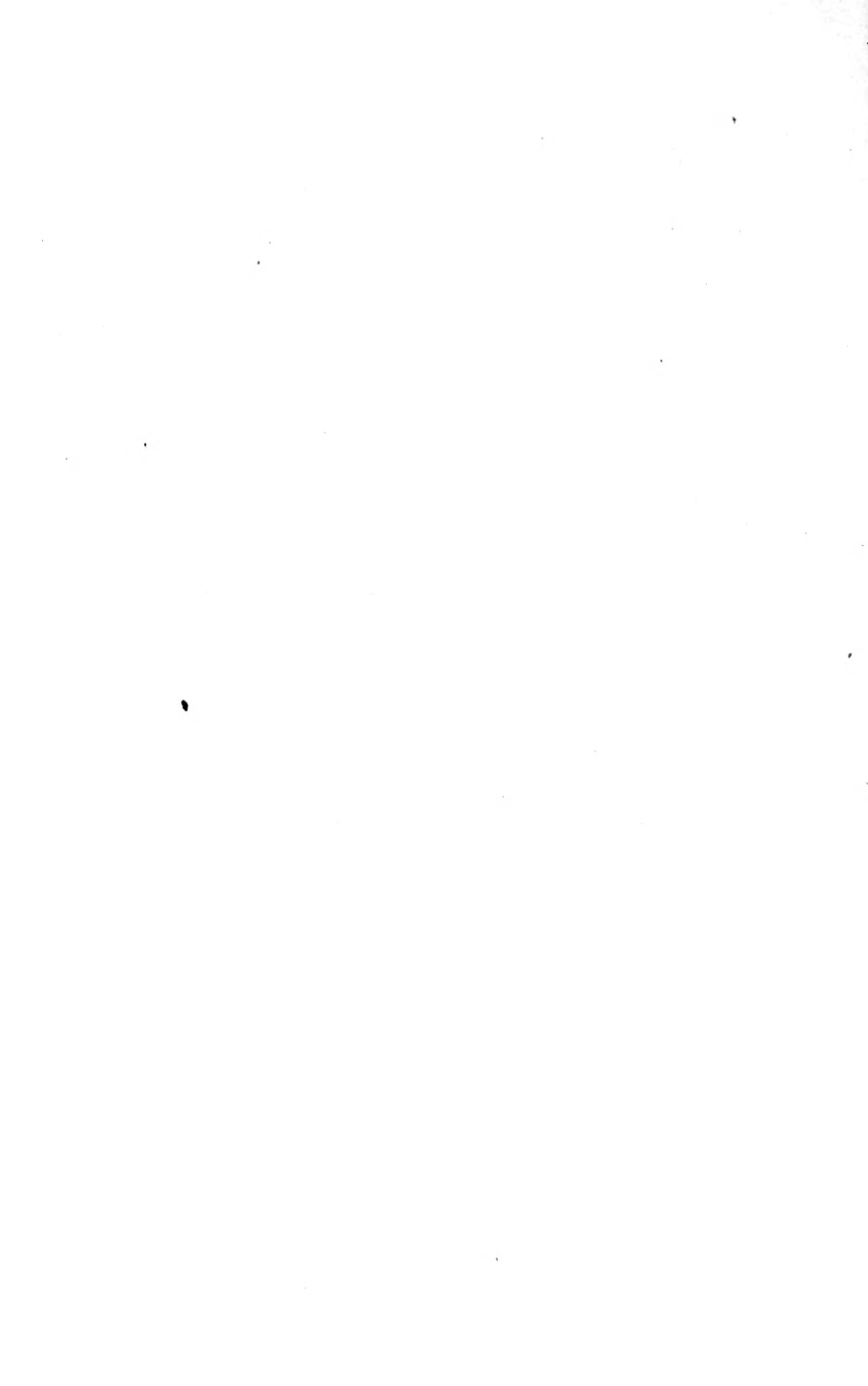
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CREAM CANDY—Mrs. Bryant

Two coffee cups granulated sugar, one teacup hot water, one large kitchen spoonful of glucose, pinch of cream tartar. Stir on stove until sugar is dissolved, then boil without stirring until it strings or threads from the spoon. Pour into platter, flavor with one teaspoon vanilla and let cool for five or ten minutes, then beat until it turns a white creamy mass.

CHOCOLATE CARAMELS—Mrs. W. C. Fowler

One cup molasses, one-half cup white sugar, one-fourth pound chocolate, one heaping tablespoon butter. Boil until it hardens when dripped onto a buttered plate. Pour it onto buttered plates or slab of marble. When cold cut in squares and wrap each square in waxed paper. Stir continually while cooking.

FUDGE—Mrs. Wilkinson

One cup brown sugar, one cup white sugar, one cup milk, two heaping tablespoons grated chocolate, piece of butter size of an egg, one cup chopped nuts. Boil all together from twenty to thirty minutes. Test by stirring a small quantity in a cup. Stir the mixture while boiling constantly and also after taking off stove until it is cool.

PANOCHE—Miss Annie Laughlin

One and one-half cups brown sugar, one-half cup white sugar, one tablespoon butter, two tablespoons milk; place these ingredients in a granite pan, set over a good fire, and stir constantly for about four minutes after it begins to boil. Test by dropping a bit in cold water; if it gets tough, but not brittle, it is done; stir in one cup of shelled peanuts and pour on buttered plates.

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CREAM DATES—Miss Irma G. Slusser

Boil one and one-half cupfuls of sugar and three-fourths of cupful of sweet milk; add one-half teaspoonful of butter. Boil about ten minutes. Let it cool; when lukewarm beat, adding a teaspoonful of lemon juice. When it becomes soft and creamy have ready seeded dates, fill with this cream and serve.

CREAM CANDY—Mrs. W. C. Fowler

Two cups sugar, one-half cup water, one-half teaspoon cream of tartar, one teaspoon vanilla. Add flavoring after taking from stove. Let water, sugar, and cream of tartar boil until it hairs from spoon. Set in cool place. When nearly cold beat until it gets hard and very dry. To make in any desired shape heat by rubbing it in the hands, and mold.

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Breakfast and Luncheon Dishes

"Dinner may be pleasant;
So may social tea;
But yet, methinks the breakfast
Is best of all the three."

--Anon.

BAKED EGGS—Mrs. Dornin

Two cups of cold chopped ham, two tablespoons cracker crumbs, moistened with water. Put in baking pan, making round holes in the mixture; break into each hole one egg, season with pepper, salt, and small pieces of butter. Bake in hot oven until eggs are cooked, and serve hot.

CODFISH BALLS—Mrs. K.

Two cups salt codfish, one quart raw potatoes (six good sized ones), two teaspoons melted butter, two eggs, one saltspoon pepper, salt if needed. Wash fish and pick apart in cold water in one-half inch pieces; pare raw potatoes and cut into quarters, put potatoes and codfish into boiling water, cook twenty-five minutes, or until they are soft; drain very dry and shake over the stove; mash together until you cannot distinguish one from the other; beat eggs light, mix into fish with pepper and butter; work together with masher until light. Have fat very hot, make mixture into small balls with floured hands, and cook in wire basket until a rich brown. Drain on brown paper before serving.

GERMAN TOAST—Miss Annie Laughlin

Take stale bread, slice, dip in sweet milk and lay in baking pan. Over this pour four, five or six well beaten eggs, seasoned with salt, pepper, and one teaspoonful of cornstarch. Bake a few minutes and serve hot

EGG TOAST—Miss Annie Laughlin

Slice stale bread and dip in sweet milk; now dip in well beaten eggs and fry quickly in hot lard. Serve immediately.

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SANTA ROSA, CAL

EGGS AND TOMATOES SPANISH—M. R. R.

(Three Persons)

Three tomatoes, three bell peppers, six eggs, one tablespoon butter, little Worcestershire sauce, salt and a little sugar. Take three firm ripe tomatoes, three mild bell peppers; peel tomatoes and slice, also slice peppers. Put in hot frying pans, the butter, add tomatoes and peppers, also a little salt and a pinch of sugar. When tender, break over this six eggs—do not break the yolks. Season with a dash of Worcestershire.

SAUTED CHICKEN a La REGENCE—Miss Annie Laughlin

Joint young chicken, roll in flour and fry. Remove from fat when done. Stir in two tablespoons flour and dilute with one-half pint stock made from trimmings of chicken or beef, one gill mushroom juice and one gill cream. When all is smooth boil up and add half can of chopped mushrooms and pour over the fried chicken. This is a most delectable dish.

MINCED TURKEY WITH POACHED EGGS—Mrs. Dornin

Take all small pieces of cold turkey, the quantity you wish, add to it some celery chopped very fine, season with pepper and salt. Put a little butter in hot frying pan, put above mixture in and moisten with turkey gravy or soup stock. Drop as many eggs as needed in boiling water, when done have the meat arranged on pieces of buttered toast. Spread meat away from center and put one egg in place on the toast. Cold lamb, chicken, or other meats are good fixed this way.

CHEESE FONDU—Mrs. Wilkinson

One-half cup rich cheese grated, one-half tablespoon butter, one cup hot milk, one egg, one saltspoon salt, one-half saltspoon pepper, one cup soft bread crumbs. Melt the cheese and butter in the hot milk, add the egg well beaten, the seasoning and crumbs. Bake in a quick oven until brown.

POT ROAST OF LIVER—Miss Annie Laughlin

Cut two in squares of liver and drop into an iron kettle that has had two tablespoonfuls of lard or drippings in it and made very hot. Stir the liver often and when browned pour in two pints water, salt, pepper and an onion. Cover and simmer until done. Thicken gravy with cracker crumbs.

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CAPITAL \$150,000. SURPLUS and UNDIVIDED PROFITS \$50,000

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LUNCH DISH—Mrs. Porcher

One cup chopped cold beef or chicken mixed with one and one-half cups cold rice, two hard boiled eggs chopped fine, little gravy, small piece butter, pepper, and salt, water enough to moisten it. Put in frying pan and stir with fork until light, and then brown.

CHICKEN AU SUPREME—Miss Annie Laughlin

Cut the chicken as for frying; salt, pepper and flour each piece as it is laid in the spider with hot lard and butter, fry to a light brown, dredge in two tablespoons flour, cover with hot water, simmer slowly until tender. Lift out chicken and finish the sauce with seasoning to taste and half pint minced mushrooms. Place chicken in deep dish and pour on sauce.

GARDEN PEPPERS STUFFED WITH MEAT—Mrs. Bryant

Take two cups of cold beef, mutton, chicken or veal and chop fine. Mix with equal amount rice (boiled) or bread crumbs, one chopped onion, salt and pepper. Remove tops and seeds from six bell peppers, then scald and wash. Fill with meat mixture and stand in baking pan, add one-half cup of soup stock or water, two tablespoons of butter and bake in slow oven one hour, basting often.

HAMBURG LOAF—Mrs. R. H. Thomson

Two pounds of Hamburg steak, one quart of bread crumbs, one heaping tablespoon butter, salt and pepper to taste. Put all in a mixing bowl and pour into it boiling water, stirring until it is well mixed and quite moist. Put into a long narrow baking pan and bake three-fourths of an hour; if the loaf is thick give it fifteen minutes more.

STUFFED EGGS—Miss Annie Laughlin

Boil fresh eggs about fifteen minutes, when cold remove shell, cut in halves. Now mash yolk with silver fork, add salt, pepper, celery salt, and salad dressing. Cream well and fill white cups.

BAKED HARD BOILED EGGS—Mrs. Bryant

Six hard boiled eggs cut in thin slices. Place in a baking dish with alternate layers of grated cheese, sprinkled with pepper and salt. Cover the top with a layer of bread crumbs dotted with butter and bake fifteen minutes; brown well and serve hot.

CHICKEN PIE—Miss Annie Laughlin

Two nice tender chickens, one sweetbread, two dozen raw oysters and one onion. Stew the chickens with the onion—the latter must be taken out whole. Season with salt, pepper and butter, thicken with flour and add one cupful of sweet cream, then set aside to cool. Stew the sweetbread, and when cold, cut in thin slices. Make a nice puff paste, line your dish and place a cup in center. Next lay the chicken and sweetbread in the dish and strew oysters evenly over them. Cover with upper crust, make a small hole in the center, and bake.

SPANISH STEW—Miss S. E. Polhemus

Take a good sized round steak, cut into small pieces and fry with an onion until nicely browned. Dredge with flour and cover with water. Add one quart of ripe tomatoes, salt, small red peppers to suit the taste. Cook this until meat is thoroughly done at least two hours.

LANCASHIRE PIE—Miss Annie Laughlin

Take cold meat, beef, veal or mutton, chop fine and season as for hash. Take hot mashed potatoes ready for table. Place layer of meat, then potatoes, meat, then potatoes. Potatoes come last. Smooth with knife and place in oven. Bake until brown and serve in same dish.

A LUNCH DISH—Miss Annie Laughlin

Nearly fill a pudding dish with cooked macaroni. Make a hole in center and put in chopped cold roast, mutton or steak which has been seasoned. Pour over all the juice of cooked tomatoes. Cover whole with bread crumbs, over which pour gravy or melted butter.

CORN OYSTERS—Mrs. Dwinelle

Grate six ears of corn; mix with the grated corn one tablespoon of flour, yolks of two eggs, and a little salt. Beat all well together, then fry in the shape of oysters in fresh lard or butter.

MEAT SCALLOP—Miss Annie Laughlin

Cracker crumbs, macaroni, cold meat, gravy or soup stock. Boil macaroni until soft. Take pudding dish, cover bottom first with cracker crumbs, then a layer of meat cut fine and seasoned

with pepper and salt. Then a layer of macaroni, bits of butter, then a layer of crumbs, meat, etc., until dish is filled, but crumbs last. Pour over all gravy; milk would do if no gravy. Bake about three-quarters of an hour.

MEAT AND TOMATO (Scalloped)

Made the same as meat scallop, ripe tomatoes taking the place of macaroni. Season with pepper, salt, butter, and add no gravy or milk. Last layer is to be tomatoes and bread crumbs. Bake in moderate oven.

CURRIED EGGS—Mrs. Bryant

Mix one tablespoon of cornstarch or wheat flour and one teaspoon of curry powder to a smooth paste with a little cold milk. Pour this into one pint boiling milk, stirring until it thickens. Break an egg carefully in a saucer, slip it into the boiling liquid and let it poach until it sets (about two minutes.) Have ready squares of buttered toast, and as the eggs are cooked, lift them out and lay one on each. When all done pour remaining liquid around them.

MEAT POT PIE

Cut meat in small pieces, stew in water in which is cup of milk. When tender add one egg and one tablespoonful of butter, salt and pepper. Crust as for pie.

POTATOES à La DUCHESSE

Mold out potatoes into cakes size of biscuits. Glaze with beaten egg and bake to light brown.

OYSTER ON TOAST—Miss Annie Laughlin

Chop fine fifteen oysters, add salt and pepper and a little nutmeg, one gill cream, one tablespoon flour. Place on buttered toast.

CODFISH BROILED—Mrs. Dornin

Cut pieces of white codfish in halves and soak over night. Change water two or three times in evening and rinse in clear water in morning. Dry on cloth, brush a little butter over each piece and broil. Serve with lemon juice.

PRESSED HAM

Chop fine cold boiled ham, add a few spoonfuls of hot soup stock and melted butter; put in mold and press. When cold turn out and slice.



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PURE and SURE

HAM CROQUETTES—Miss Annie Laughlin

Chop fine cold cooked ham, one egg to each person. Beat egg, mix with chopped meat, make into balls and fry in butter.

HASH ON TOAST—Miss Annie Laughlin

Chop any cold meat, season and cook the same as hash. Have ready bread nicely toasted and buttered. Place a spoonful of hash on each slice, set in oven a few moments and send to table smoking hot.

CHICKEN RICE PIE—Mrs. Porcher

Line a crock with four slices raw bacon; around sides put cold boiled rice. Fill bottom of dish with boiled chicken and six hard boiled eggs. On top put good rich crust. Bake one hour and a half. Serve hot.

EGGS ON TOAST--Miss Annie Laughlin

Toast as many slices of bread as persons. Take as many eggs. Separate yolks from whites and do not break. Beat whites to stiff froth, place on the buttered toast, make a small hole and drop on yellow and place in oven a few minutes.

PAULINE'S RICE PAN CAKES—Miss Annie Laughlin

Three cups rice, one-half pint flour, two teaspoons baking powder, one egg, one tablespoon sugar, milk to make batter not too thin. Serve hot with maple syrup.

OMELET—Mrs. Briggs

Four eggs, salt to taste, two tablespoons cream. Beat the yolks alone to a smooth batter, add cream, salt and pepper, lastly the well beaten whites. Have frying pan very hot, put in a tablespoon of butter which should instantly hiss. Follow it quickly with the mixture and do not stir this after it goes in. Cook over a hot fire and as the egg sets loosen it from the edge of the pan without breaking, turn half of the omelet over upon itself before turning from pan upon a hot dish. Serve hot.

WAFFLES—Miss Annie Laughlin

Beat well the yolks of three eggs. To this add one and a quarter cups sweet milk, one pint flour, one-half teaspoon salt, one teaspoon baking powder. Sift flour and add the liquid

gradually. Lastly, cut and fold the whites of the eggs beaten stiff. Serve with syrup made as follows: One cup sugar, one-quarter cup water, when thick add one tablespoon lemon juice and one teaspoon butter. Do not boil after adding lemon juice.

CORN MEAL WAFFLES—Miss Annie Laughlin

One quart buttermilk, three egg yolks (well beaten), one teaspoon soda dissolved in a little warm water, little salt and corn meal to make batter a little thicker than for pan cakes.

PIMENTO SANDWICHES—Miss S. E. Polhemus

Drain pimientos, chop or grind them, then add chopped hard boiled eggs and olives. Mix with mayonnaise dressing and spread.

PRESSED CHICKEN—Mrs. W. P. Slusser

Select two chickens about a year old, clean, cut up well, and stew in just enough water to cover. When nearly cooked, season with salt and pepper. Stew down until the water is nearly all boiled out and the meat drops easily from the bones. Remove the bones and gristle, chop the meat rather coarsely, then put back into the stew kettle with broth (first skimming off all fat), and let it heat again. Turn it into an oblong bread-pan, drop in along center four hard boiled eggs. Place a weight on the top. This will turn out like jelly and may be sliced. Success depends upon not having too much water, and see that the chickens are not too young.

COLD COOKED MEAT FRIED IN BATTER--Janet Mackenzie Hill

Tender, cold cooked meat of any kind may be trimmed into pieces of uniform shape and size, dipped in villeroi sauce (to a cup white or brown sauce made in the usual manner add, after removing from the fire, the yolks of two eggs beaten with one-fourth cup of cream or milk; cook over hot water, stirring constantly until the sauce is quite stiff), and when cold, egg and bread crumbed and fried in deep fat. Fritter batter may take the place of the sauce and egg and bread crumbing. Cold roast turkey and chicken are excellent prepared after this recipe.

HARICOT OR RAGOUT OF MUTTON (Uncooked Meat)

Janet Mackenzie Hill

Three pounds of mutton (neck or breast), one-quarter cup butter, two tablespoonfuls flour, one clove of garlic, one onion,

one sprig of thyme, one bay leaf, one clove, potatoes, salt, four sprigs of parsley. Cut the mutton in pieces two inches long and one inch wide, and saute in the butter until well browned, then stir in the flour, and when blended with the butter add cold water to cover; add also the seasonings, the onion whole, and the garlic chopped fine. Let simmer until nearly tender, stirring occasionally; add the potatoes pared and quartered small, having about as many pieces of potato as of meat, and let simmer until the potatoes are tender. Serve the pieces of meat in the middle of the dish, the potatoes around, and the liquid, from which the fat has been removed, over the whole. Prepare other meats, as veal, chicken, and rabbit, in the same manner.

EGGS BAKED IN CHEESE SAUCE—Mrs. Chas. Roat

One teaspoon melted butter, one teaspoon flour. Let these brown and add one cup milk slowly to make smooth sauce. Add four tablespoons grated cheese, stir well, and when thoroughly hot put into baking dish that can go on table. Drop in eggs as if for poaching, and bake in hot oven until eggs are set.

CROQUETTES—Miss E. Granger

One cup of cold cooked meat or fowl, one cup of dry bread or cracker crumbs, one egg, one small onion chopped fine, one tablespoon of melted butter, salt and pepper, a little sage or other preferred herb. Chop or grind the meat, and mix all the ingredients with enough milk to enable the mixture to be molded into soft flat cakes. Fry brown. If a little cooked fat salt pork or ham can be added, the butter may be omitted. The quantities may be somewhat varied, and the addition of cold cooked vegetables will vary the flavor.

RICE SPANISH—Mrs. Chas. Roat

Put one-half cup rice into a pan with one heaping tablespoon lard, and let boil until all the kernels turn white. Add one quart tomatoes, one green pepper, one large onion browned in butter, salt to taste. Add more pepper if not hot enough.

OYSTERS AND MACARONI—Janet Mackenzie Hill

One pint of oysters, three-quarters cup of macaroni broken into inch pieces, three-quarters cup grated cheese, salt and paprika, one-half cup cracker crumbs, one-fourth cup butter, one-fourth cup melted butter. Cook the macaroni until tender; drain and rinse with cold water. Put a layer in the bottom of a

buttered baking dish, cover with oysters and sprinkle with cheese, salt, and paprika; add half the butter in bits, and cover with a layer of macaroni, then with oysters and seasoning. Cover the top with the cracker crumbs mixed with the melted butter. Bake fifteen minutes in a hot oven. Serve at once.

OYSTERS COOKED WITH RICE--Mrs. Chas. Roat

Two cups of rice cooked in the juice of one quart of oysters, salt, and enough water to cook tender. Add one-half cup butter and beaten yolks of two eggs. Remove from fire and when partly cool stir in the beaten whites of the eggs. Turn into buttered baking dish, smooth over the top, and with the back of the spoon make dents in the top, put one oyster in each and close together. Sprinkle with salt, pepper, one-half cup cracker crumbs, and small pieces of butter. Bake quickly and serve hot.

CHICKEN SOUFFLE--Janet Mackenzie Hill

Two tablespoons of butter, two tablespoons of flour, one pint of milk or chicken stock or part of each, one-half cup of fine bread crumbs, three eggs, one pint of fine chopped chicken (cold), salt and paprika, onion juice, parsley, celery-salt. Make a sauce of the first three ingredients; add the bread crumbs, the chicken (cooked and chopped very fine), the yolks of eggs well beaten, and the seasonings; and lastly fold in the whites of eggs beaten until dry. Bake in a moderate oven from twenty to thirty minutes, and serve promptly from the baking dish.

DEVILLED HAM ROLLS--Mrs. Chas. Roat

Make light rich paste, roll thin, cut in four-inch squares. Spread each square with devilled ham, moisten edges with cold water and roll, pressing edges well together. Brush with white of egg and bake.

RICE SAVORY--Miss Edith Granger

After boiling the rice tender in salted water, press it through a potato ricer. Mix in a well beaten egg and a small cup of rich milk. Season with salt and a trifle of white pepper, and bring to a boil.

TRIPE SPANISH--Mrs. W. C. Fowler

Soak tripe in cold water about ten minutes. Cut into small pieces and put into enough boiling water to cover it. Boil one

hour or longer. Fry one large onion and two Chili peppers until well done, add one quart of tomatoes, salt, a few sparing dashes of cinnamon and nutmeg, one tablespoon sugar, one-quarter cup vinegar. Let boil and add to tripe after water has been poured off. Boil a few minutes.

GULOSCH—Mrs. Parker Maddux

Put some drippings or lard in a pot or other rather deep utensil, and fry with an onion cut up fine. Cut up lean beef in pieces the size of an egg, rub in flour, flavor with white pepper and salt. Fry a little, then set it on the back of the stove and let cook three hours in its own juices; then put in half a cup of sour cream, which makes a thick rich gravy.

DEVILLED EGGS—Mrs. W. C. Fowler

Prepare a dressing of one-half cup rich thick cream beaten until it begins to swell, one teaspoon sugar, one-half teaspoon mustard, a dash of cayenne, salt, and one-fourth cup vinegar added last and slowly. Have as many eggs as desired hard boiled and cold. Remove shells and cut in halves, lengthwise, and remove hard yolks. Mash yolks well with a fork and add to them enough or all of the dressing to make a moist filling for the whites of the eggs. Then fill them and round up the whites with the prepared yolks.

FOR THE INVALID'S TRAY

"Simple diet is best, for many dishes bring many diseases, and rich sauces are worse than even heaping several meats upon each other."---Pliny.

NOURISHING DRINK—Miss Ella Wood

One teaspoon dry coffee in one cup milk brought to a boil. Have ready a well beaten egg, add strained milk to the egg, sweeten if desired.

CHEESE STRAWS—Miss Annie Laughlin

Take a pint of flour and one-half pint grated cheese. Mix them and make a paste with lard as you do for pies. Roll out in a thick sheet, cut in strips half an inch broad and five or six inches long, bake a light brown.

BEEF BROTH—Mrs. Baldwin

Trim off *all* the fat from one pound round steak, add three coffee cups cold water, also salt and pepper and let simmer about one-half hour or until there is a pint of broth. Strain through fine sieve and serve hot.

EXTRACT OF BEEF BLOOD—Miss Annie Laughlin

Catch in bowl warm beef blood and let it stand until it clots, which will not be long. Now take out and lay on a clean and smooth board and cut in narrow strips, tilt board and stand in hot sun. In a short time all watery substance will have run away and that left is dry and will crumble. It must crumble or it is not ready, rub in palm of hand until a fine powder, sift through fine wire sieve, bottle and it will keep for years. This can be taken in plain soup or dry as most acceptable to patient; the strength gained is wonderful. When cutting to dry, cut in as narrow strips as possible. To be given to any person with little strength or vitality.

GRAPE JUICE—Mrs. Wm. Woolsey

Take Zinfandel grapes and run through a cider mill. Put juice in earthen jars where it stands over night. Next morning pour into preserving kettle only what looks clear, rejecting sediment, which is the sugar that ferments. Put kettle on fire and bring juice to a good boiling point *only*. Skim if needful. Bottle while hot, straining through a thin cloth. Seal bottles and keep in a dark place.

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BLACKBERRY CORDIAL—Miss Annie Laughlin

Pick over and wash the berries and drain; place in double boiler and let them steam, the water boiling well about them for good thirty minutes. Turn them into a jelly bag and hang up to drain; do not squeeze the bag. To one pint of juice put one-half pound sugar and boil five minutes. When cold add half as much brandy as juice. Bottle and cork tight.

MUTTON TOAST—Miss Annie Laughlin

Cut in pieces one pound of mutton, the bony part is the best, and put on the stove early, in one quart of cold water. Cook slowly. When the meat is tender strain the broth through a sieve and set away to cool. After removing the grease that has risen to the top, let the broth come to boiling, and add flour thickening, with a little cream or butter. Meanwhile toast slices of white or brown bread, and dip in hot water to soften. Pour the stew over the bread, adding the pieces of mutton.

OAT MEAL BLANC MANGE—Miss Annie Laughlin

Stir two heaping tablespoonfuls fine oat meal into a little cold water and then stir in a quart of boiling milk; boil a few minutes, salt, turn into a mold. When cold eat with jelly and cream.

PURE BEEF JUICE—Miss Annie Laughlin

Take good juicy round steak, remove all fat. Place in *hot* skillet, sear both sides of meat, gash pieces with knife, place on earthen plate, cover with another plate and set in hot oven. Let remain until all juice leaves meat. One tablespoon of this juice is equivalent to one cup of broth.

REFRESHING DRINK—Miss Annie Laughlin

Cover raspberries with vinegar and soak over night. Drain off or squeeze out the juice, to every pint of which add one pound of sugar. Let it simmer about fifteen minutes; when cool bottle, and when used as a drink put in as much of it to a glass of water as is palatable to the invalid.

Washing Made a Pleasure—HORTON Washing Machine at MAILER'S

COOKING DRIED FRUITS

To make a most delicious conserve of either apples, apricots, pears, peaches, figs or prunes, proceed as follows: Pick over the fruit and wash it thoroughly but quickly. Put it in a dish, earthen is preferable, at about noontime, and covering it generously with water, allow it to soak during that afternoon and night. In the morning take the fruit carefully out into a cooking utensil—a graniteware kettle or saucepan or an earthen crock—and pour over it, being careful not to disturb the sediment at the bottom, the water in which it was soaked; then cover the dish tightly and set it either on the back of the range or in a moderate oven, where it will quietly simmer, and let it remain there for eight or ten hours.

If you have an unreasoning sweet tooth, and must spoil things with sugar, add that article not more than twenty minutes before removing the cooked fruit from the range, and add it sparingly, since, by this method of cooking, all the natural flavor and saccharine quality of the fruits are preserved, and nearly everyone who is privileged to taste them thus prepared readily concedes that they are quite “sufficient unto themselves.”

Prunes and dried grapes become simply “idealized” under this treatment—plump, smooth, juicy and generally delicious, and the sliced or quartered fruits rival the daintiest and richest of preserves in their amber-hued translucency, as well as in flavor.

Verily, if the cooks and housewives would add to their little bills of fares the dried fruits of California, cooked after the fashion herein prescribed, the cry for “more” would be so loud and so unanimous that all the State’s broad orchards would be quite inadequate to supply the demand of even the home market.

GEO. D. DORNIN

Table of Weights or Measures

(SELECTED)

1 quart of Sifted Flour (well heaped)	1 pound
1 " Unsifted Flour	1 pound, 1 ounce
3 coffee cups Sifted Flour (level)	1 pound
4 tea cups " " "	1 "
1 pint Soft Butter (well packed)	1 "
2 teacups " " "	1 "
1 $\frac{1}{3}$ pints powdered sugar	1 "
2 coffee cups " " (level)	1 "
2 $\frac{3}{4}$ teacups " " "	1 "
1 pint Granulated Sugar (heaped)	14 ounces
1 $\frac{1}{2}$ coffee cups " " (level)	1 pound
2 tea cups " " "	1 "
1 pint Best Brown Sugar	13 ounces
1 $\frac{3}{4}$ coffee cups " " " (level)	1 pound
2 $\frac{1}{2}$ tea cups " " " "	1 "
2 tablespoons (well rounded) Powdered Sugar or Flour ..	1 ounce
1 " " " Soft Butter	1 "
3 " Sweet Chocolate grated	1 "
2 teaspoons (heaping) Flour, Sugar or Meal equal 1 heaping tablespoon.	

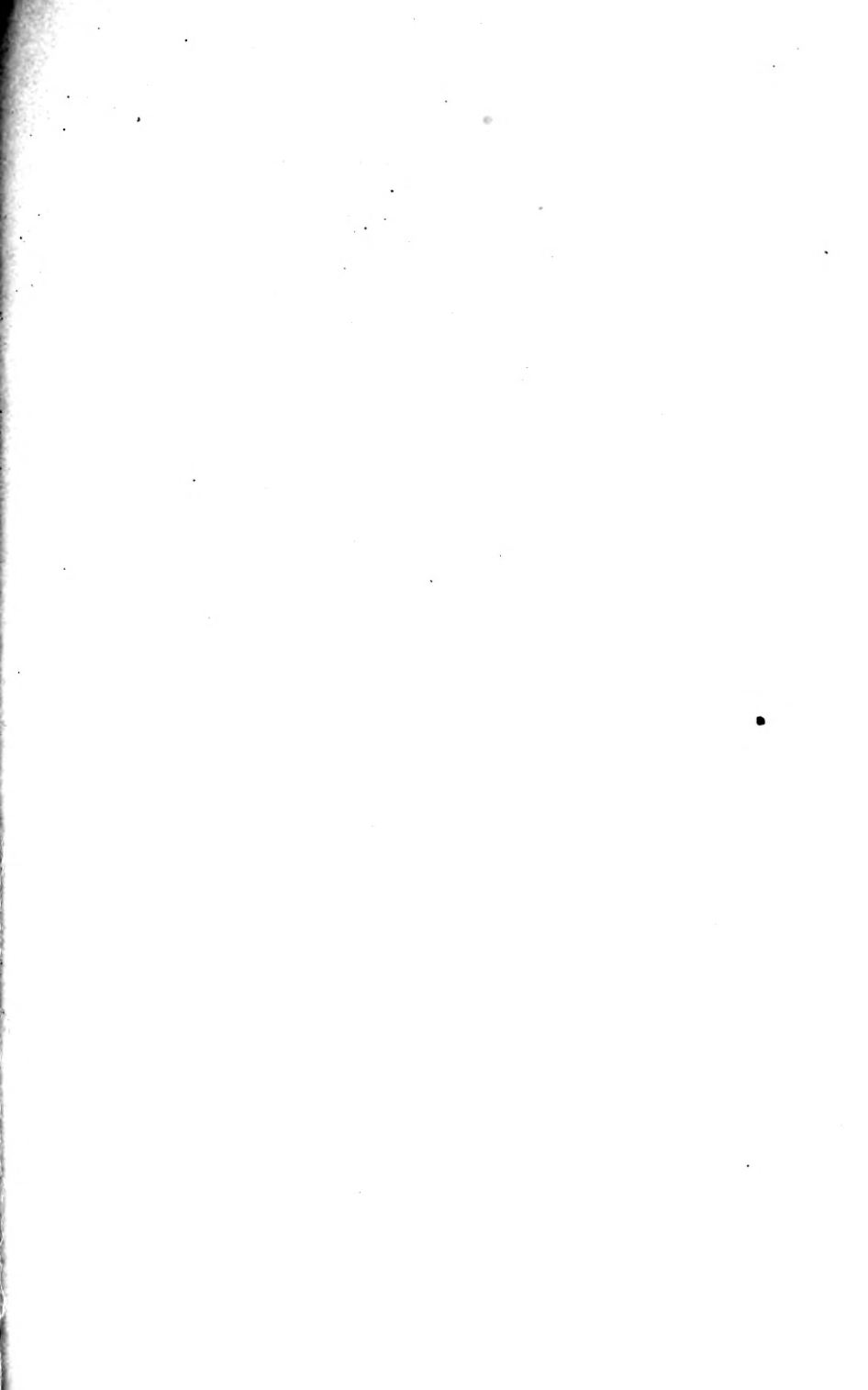
Liquids

1 pint contains	16 fluid ounces (4 gills)
1 teacupful equals	8 fluid ounces (2 gills)
4 teaspoonfuls equal	1 tablespoonful
2 teaspoonfuls equal	1 dessertspoonful
4 teacupfuls equal	1 quart

A common sized tumbler holds about one-half pint

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We would call attention to the advertisements that appear on these pages. Let us show these firms our appreciation by giving them, in turn, our patronage.



AUG 12 1908

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